

EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY

12

Dec. 2011

vol. 056

FREE

WARM YOURSELF WITH WINTER TREATS

Japanese Holiday Gifts

SPECIAL INTERVIEW

Makoto Shinkai
(Animation Director)

www.chopsticksny.com



PREPARE FOR AWESOMENESS WITH HOUSE FOODS!



OWN IT ON
DVD & BLU-RAY
TUESDAY,
DECEMBER 13



House Foods

Prizes and MORE! → www.kungfutofu2.com
no purchase necessary

Kung Fu Panda 2 © 2011 DreamWorks Animation LLC

[December 2011, Vol. 056]

CONTENTS

Publisher/Publisher	Wendi Grubb
Editor	Tamara David
Editor-in-Chief	Noriko Camero
Writers	Sam Finsen, Steven Brown, Tamiya Kufner, Daniel Kline, Mays Robinson, Kim Sauerberg, Monica Garcia, Sherry Smith, Aimee Teichner, Kate Williamson
Proofreader	Roscoe P. Ryan
Art Director	David Kufner
Sales Representative	Takemasa, Aiko Maruyama
Administrative Assistant	Joan Corcoran
Executive Producer	Tamara David

Cover Andrea G. Bagley
www.chopsticksny.com



The theme of the cover of this month's issue is "Japanese Winter Cuisine" and "Japanese Gift". To find out more about it, check out the featured articles from page 8 for "Winter" and page 44 for "Gift".

Published by Food ForNY LLC
431 Lexington St., 3rd Fl., New York, NY 10017-1022
TEL: 212-421-0980 / FAX: 212-421-0980
Email: info@chopsticksny.com

©2011 by Food ForNY LLC All rights reserved. Reproduction without permission is strictly prohibited. No part of this publication may be reproduced in any form or by any means electronic or mechanical, including photocopying and recording, or by any information storage or retrieval system, without permission in writing from Food ForNY LLC.

Printed by The Best Japanese
Print paper by NY NY Japan



ON THE COVER

2 PEOPLE MAKOTO SHINKAI

Japan's leading, young animation director, Makoto Shinkai, has established a unique storytelling style that is unconventional in the industry. When he appeared at the New York Anime Festival this October, he talked with Chopsticks NY regarding his productions and views toward the animation industry.

4 WHAT'S NEW?

DRINK

Suntory Launches New Hakushu 12 Year Old Whisky in the U.S.

PRODUCT

Nissan's Custom Taxi for New York City

FROM JAPAN

"B-Class Local Gourmet" Escalating to Fever Pitch

BOOK

A Colorful Take on Tokyo Living



FEATURES

WARM YOURSELF WITH WINTER TREATS

8 Party The Japanese Way

The Japanese party customs are different from those in the west. We provide information about the common rules observed at a Japanese style party to help you to minimize embarrassment to yourself (or someone else).

19 Japanese Restaurant Guide 28 Asian Restaurant Guide

JAPANESE GIFT 2011

44 Infuse A Japanese Essence Into Your Gift Wrappings

Two wrapping styles that you can use to Infuse a Japanese essence into your holiday gifts are introduced.

48 Gift Catalog 50 Shop Guide

64 TRAVEL. Kitakata: A Legendary Ramen Town



FOOD / DRINK / GROCERY

- 18 Japanese Restaurant Guide
- 28 Asian Restaurant Guide
- 32 Japanese Recipe
- 34 Sake Column
- 41 Grocery & Sake Guide

LIFESTYLE

- 52 Beauty Interview
- 53 Beauty Guide
- 56 Health Guide
- 57 Product Review
- 58 Fashion Culture

58 Japanese Language

- 60 Manga & Anime Report
- 61 School Guide

EVENT / ENTERTAINMENT / LEISURE

- 65 Exhibitions

65 Performance

- 67 Lecture/Forum/Press/Festival
- 67 Event
- 67 Happenings
- 72 Entertainment

"I AM ASSURED TO CONTINUE 2D ANIMATION THAT LEAVES THE WARMTH OF LINES"

— MAKOTO SHINKAI



MAKOTO SHINKAI

Originally from Nagano, Japan, Makoto Shinkai is a Japanese animation director and animator, often referred to as being the next Hayao Miyazaki. Inspired by Studio Ghibli as well as Haruki Murakami, Shinkai is known for his breathtaking visual scenery as well as plots with bittersweet relationships. A graduate from Chuo University with a major in Japanese literature, he became a computer graphic designer for the gaming company, Falcom. In 1999, his 5-minute microdrome short piece *She and Her Cat*, which depicts life from a cat's perspective, won several awards. Some of his works include *Voices of a Distant Star*, *The Place Promised in Our Early Days* and *A Cat in Hatsune Miku's World*. His most recent release in the U.S. is entitled *Children Who Chase Lost Voices from Deep Below*.

Starting his career outside of the animation industry, Japan's leading young animation director, Makoto Shinkai, has established a unique storytelling style that is unconventional in the industry. When he brought his latest work, *Children Who Chase Lost Voices from Deep Below* to the New York Anime Festival this October, he talked with *Chopsticks NY* regarding his productions and views toward the animation industry.

In your latest work, *Children who Chase Lost Voices from Deep Below*, did you make some new attempts style-wise and story-wise?

There are many differences, but the biggest is that I aimed to create a traditional Japanese anime style. Because I started off my career as an independent digital anime director, I created anime in my own way, not knowing how to make traditional Japanese anime. At that time I didn't really feel the need to study that style, and I was happy as long as I could create an animation. I worked that way for several years, but I was getting more staff members who were experienced in traditional animation. Then I realized that it was time to make classic style anime.

Was that difficult?

No, it's not really that different. In the beginning, I felt like I really do work as I draw everything on paper, like "Oh I'm actually doing this" [laughs]. It was a refreshing feeling for the first, second week, but in the end, I learned that it's just a change of tools and the parts I struggled with stayed the same.

Your visual and story telling styles are often described as "typical," and "poetic".

That's right. I myself call my style lyrical and visual poetry, but it's like an excuse "I do not make traditional

Japanese animation." The feature of my animation is not that characters are running around and battling in a dynamic, visual movement, but rather the work takes meaning from everyday life, just like Japanese "I" novels and contemporary novels. That is why it's described as "poetic." However, as I mentioned above, Chiba does not take my signature style but a conventional Japanese anime approach.

That may confuse the Shinkai fans.

I guess so. I think the fans who expect my original style would feel that something is missing. It's hard to explain, but if I put it simply, most of my fans expect something new that cannot be seen in conventional Japanese animation, best represented by Studio Ghibli, however that newness is not something I intend to make. With low production staff members, we could not make dynamic moving pictures, so I found a way to switch each cut along with the monologue, and that may make it look lyrical. As the work is getting closer to a more classical style rather than something new, I think some people will be disappointed while others will welcome it. My loyal fans may feel puzzled or disappointed, but mixing with young people, those that embrace it will feel like new fans.

Today in the U.S., 3D animation is more popular than 2D. Would you like to try 3D animation?

I personally consider 2D or 3D is just one technique to make animation. Since I used to work for a gaming company employing 3DCG, I don't have an aversion to 3DCG itself. However if you compare Japanese anime and Hollywood 3DCG animation made by companies like Pixar and Dreamworks, the latter is overpowering. Furthermore, every year the quality improves more and more. For example, *Up* was amazing. The story is great first of all, but what I was amazed at most was that each cut is bursting with "the joy of paintings." Although they are computer-generated images, they look as if it's hand-drawn, detailed, rich in colors, and have energetic movement. So, it reached a really, incredible level. On the other hand, Japanese 3DCG anime movies and TV programs have not reached that level yet, I think. Maybe it's because the budget is smaller and the goal is different from Hollywood animation.

In Japan's 3DCG anime I'll notice things like the "brush size" works done by Pixar and Dreamworks don't leave traces of the painting tools and it looks

just like in the real world. They are in a stage far ahead of Japanese 3DCG animation. So, I think it's simply difficult for Japanese animation to take the same direction as Hollywood does. At the same time, I am assured to continue 2D animation that leaves the warmth of lines because I personally like the look of pictures with traces of the brush.

I heard you are a fan of Japanese writer, Haruki Murakami. I definitely see the influence in your works. But are there other artists and writers that influence you?

There are a lot of people that influence me. First with Haruki Murakami, but more directly, I was influenced by Hayao Miyazaki. The first storyboard I saw was Hayao Miyazaki's *Assault on the Valley of the Mole*. When I was an elementary school student, I bought the storyboard. It's a thick book with the movie's blueprints, and I was so charmed by that, I learned how to construct animation from the book. I liked blueprints by nature and used to use them for making things like plastic models and games, but animation blueprints were new to me. I read it repeatedly and learned how to draw storyboards. So, everything about Hayao Miyazaki, including those technical things, significantly influenced me. Yet, I think there is no one in Japanese anime industry who has not influenced by Hayao Miyazaki. He is such a huge presence.

About writers, I do love the British writer, Arthur C. Clarke, who wrote 2001: A Space Odyssey. I want to make science fiction again, something like that of Clarke. From contemporary science fiction writers, I like Greg Egan. He writes about things like nanotechnology and deals with the latest theories. For movies, I'm highly influenced by Japanese animation directors like Isao Takahata who did *Shoichi in the Steel* and Hideaki Anno of *Evangelion*.

You have often incorporated the parallel world of time and space into your works, and depicted the situation that a person cannot reach or contact the other person so easily. In this social networking service generation, it's very easy to connect people. What do you think about that?

Hmm, I've never thought about those things so much. I use SNS like other people do, and I find it interesting when I get a response in a second. The real meaning of communication between young people might have changed, but I'm not sure. The channels for opportuni-

ties to get to know each other have surely increased, and building lifelong friendships over a network is possible. But the member to be lifelong friends would never change because humans are humans. There are same anime works in Japan that use SNS in motifs, but personally I don't feel it's necessary to make those kinds of anime.

Finally, would you share some of your favorite places or things to do in Japan?

I like Shinjuku. What is good about Shinjuku is its chaotic feeling. West Shinjuku has a lot of luxury hotels guarded towards foreigners, like the Hilton and the Hyatt, and from there you can walk to Kabuku-chu, in which foreign mafia and Japanese Yakuza lurk, and many drinking bars and adult entertainment establishments are located. Unlike walking in Shibuya, which is bustled with only young people, in Shinjuku you'll see kids and older people walking around. I came across bakers, hosts and hostesses while walking there, and they make me sympathetic with them and think "Oh, that must be living." But I get energy from walking in Shinjuku. Various people and various ways, I try to live life by having fun [laughs]. So, I encourage people to visit Shinjuku.

Interview by Nobuko Kikuno

Hashi O Ou Kodomo

(Children Who Chase Each Other Run Down Dead Streets)



© Makoto Shinkai / Ghibli

This story of loss and love begins when a young girl, Asuna, is rescued from a strange forest by a mysterious boy named Shun. He is from a psychological underworld called "Afterlife." With a desire to see her once again, Asuna and her school teacher set out on a journey of other-world into a land of legends.

www.facebook.com/shinkai.ios
www.hashi-o-ou-kodomo.jp (Japanese only)
www.ghibli.jp/capacita-001/

Drink

Suntory Launches New Hakushu 12 Year Old Whisky in the U.S.

Whisky lovers are likely familiar with the premier offerings from the Japanese beverage company, Suntory, available in the U.S., veterans Yamazaki single malt whisky and Hibiki blended whisky. The new addition to this lineup is **Hakushu 12 Year Old** premium single malt whisky, characterized by a crisp and elegant feel.

What sets Hakushu apart from its predecessors is the altitude in the Japanese Alps where it is distilled and aged. Like terroir in wine, the elements of the water source and distillery affect whisky just as much as the barrel. The Yamazaki Mountains' plentiful pines, birds and fresh air yield a crisp finish to Hakushu. The inspiration for this new taste was born when Yamazaki's Master Distiller was offered spring water whose taste stunned him. He went to find the water source, a stream they ended up using to create Hakushu.

Hakushu is lighter in color than Yamazaki, with a brilliant pure gold hue. On the nose it opens with a bouquet of fresh green leaves, green apple, pear and soft smoke. On the palate, pear and butter cookie flavors give it a

crisp yet sweet taste. The finish is soft, pleasantly smoked and dry, with almost misty undertones. According to Global Ambassador, Mike Miyamoto, Hakushu is the perfect accompaniment for sporting events and other outdoor outings, as it is a great way to warm you up.

At a recent Suntory whisky tasting, participants were able to sample Yamazaki, Hibiki and Hakushu side by side. The former two were familiar favorites, but Hakushu's new taste revealed that it will please and surprise both whisky lovers who are familiar with Suntory's whisky offerings and those who are experiencing the brand for the first time.

Hakushu is distributed in the U.S. by
Soy Spirits, LLC. www.soyspirits.com



Product

Nissan's Custom Taxi for New York City

After a two year selection process, Japanese car manufacturer, Nissan beat out its competitors to become New York's exclusive taxi provider from 2013 to 2023. Nissan is building New York City's taxi of tomorrow with their NV200 model, similar to a commercial vehicle available in Japan. It is a miniature minivan with enhanced fuel efficiency clad in the iconic black and yellow of the New York taxi.

Recently Nissan invited the press and public to experience some of the amenities specifically designed for the 600,000 daily passengers of the nation's largest taxi fleet. "We've designed a vehicle that is much more friendly for the passenger experience," Mike Holman, the Director of Commercial Vehicles explains. Picture yourself in a taxi that has a clear roof panel and huge side win-

dows, so you could see all the angles of New York. Inside, the floor is completely flat with no hiding places for your dropped phone or wallet. There will be chargers for your electronics and overhead lamps if you want to read a book. Anti-microbial upholstery and active carbon elements will keep the interior clean and fresh, while sliding passenger doors and a side step make jumping in and out safer on the busy city streets.

As part of a pilot program study, six Nissan LEAFs, zero emission, 100% electric vehicles will be put into service in 2012 to test their feasibility as the next generation NV200. The new Nissan fleet will be on the road for testing in June 2013 and it will be officially available as taxi cabs in October 2013.



● From Japan

"B-Class Local Gourmet" Escalating to Fever Pitch

In Japan, the term "B-kyu gourmet" (B-class gourmet) began to be used around 25 years ago, but the fever for the cuisine is hotter more than ever now. To begin with, B-class gourmet refers to non-luxury, popular food and drink like yakisoba, takoyaki, okonomiyaki, ramen and curry rice that are cheap and eaten everyday. "B-class" doesn't mean that they are of lower quality, but is used to emphasize A-class taste that can be enjoyed at B-class prices. The reason why B-class gourmet has particularly gained popularity recently is that it is connected to "go-tochi gusume" (local gourmet), or specialties from each of Japan's regions. Together they make "B-class local gourmet."

The B-1 Grand Prix is a B-class local gourmet festival that began five years ago, and every year the amount of visitors grows. This year's 6th event, held on November 12th and 13th, had a record number of 51,000 attendees. This event doesn't provide food, but instead "sell towns." In other words, it is an "economic development promotion" event that carries out significant PR for towns with the purpose of connecting to their revitalization. This year's Grand Prix went to Hizen Yabakoba (dried noodle from Hizen,

Okayama Prefecture) submitted by Hizen Yabakoba Sentei-kai (Association of the people who love Hizen Yabakoba).

Also, the guide magazine "Perfectural Bachiyo! B-Class Local Gourmet" was published in early November. It divided the whole country into six areas and created a separate magazine for each area's assembled B-class local gourmet, selling a total of six editions all at once. Each one was filled with photos introducing about 150-200 foods like burgers, grilled innards and rice bowls using regional specialty products, and just looking at them makes you hungry. B-class local gourmet, which combines economic development and popular tastes, has jumped on the wave of regional revitalization, and it looks like it will only get bigger going forward.



● Book

A Colorful Take on Tokyo Living

Tales from Tokyo have become a time honored tradition in the travel writing world, but in his book *Tune in Tokyo: The Gaijin Diaries*, Tim Anderson flashes his two years living in the city through a kaleidoscope of humor, honesty and self awareness that provides a whole new perspective.

White, gay, Southern and "lagusling", Anderson leaves behind his life in Raleigh, North Carolina to teach English in Japan's capital city. In Japanese "gaijin" means outsider and refers to all non-natives. Broken down into sixteen short stories with titles like: The Empress of Osaka and GaijinMan and the Lady-Killer, Anderson explores topics well known to foreigners in Japan including the strange phenomenon of the socially awkward American, Australian or British man that gains rock star status and innumerable girlfriends when landing on Japanese soil.

As a southern gentleman Anderson is polite and tactful, but does not sweep under the rug some of the more unseemly portions of his adventure, for instance his meeting with a poorly fitting Japanese Christian while on his

way to buy porn in Shinjuku, or the enlightening experience he has with a part of the female anatomy when looking for a comfy seat in a night club after taking a few mushrooms.

Balancing out the raunchier tales, are heartwarming episodes where Anderson works to connect with Japanese culture like the elated sense of belonging he feels after his first language lesson and the bond he creates with a Japanese classical pianist through music.

Witty chapter salutes like "In which our hero's new roommate becomes an international metaphor for something god-awful", propel you into the story and keep you guessing. Pages thick with humor, including Anderson's description of his salary at his aspiring, but low paying job at a southern literary journal as "slightly less than that earned by American West Association volunteers" make the book a worthwhile and entertaining page turner.





Gyu-Kaku
Japanese BBQ

Japanese Style BBQ!

What is the best way to enjoy meat?
Right off the grill you say?
Gyu-Kaku thinks so too.

Text GKEV
&/GKMT to
37398 for
promos &
discounts!

New! Happy Hour with More Selections

GYU-KAKU EAST VILLAGE

212-475-2989 34 Cooper Sq., NY 10003

Daily 3PM-6PM • Mon-Thu 9:30PM-Closing

GYU-KAKU MID-TOWN

212-702-8816 805 3rd Ave., 2nd Fl., NY 10022

Mon-Fri 3-6PM • Mon-Thu 9:30PM-Closing • Sat & Sun 12-3PM



Bone-In Kalbi

\$12.95

Mildly spicy in a rich, sweet BBQ Japanese BBQ classic



Spicy Pork

\$12.95

Real barbecue in our pork BBQ. Only the spicy, spicy secret



Gyu-Tan Beef Tongue

\$12.95

Tender beef tongue is a fresh, spicy secret sauce you'll be addicted



Kirin Draft

\$5.95

Kirin beer • 20oz • 100% Japanese



Hot Sake

\$5.95

Try traditional Japanese alcohol distilled from rice



Ahi Poke

\$12.95



Cabbage Salad

\$12.95



Sukiyaki Bibimbop

\$12.95



Garlic Noodle

\$12.95

More selections available!

Check out our complete menus at WWW.GYU-KAKU.COM

Gyu-Kaku
Japanese BBQ

WWW.GYU-KAKU.COM

Be friends with us on

WARM YOURSELF WITH WINTER TREATS

Party The Japanese Way

The Japanese party customs are different from those in the west. In this section we provide information about the common rules observed at a Japanese style party to help you to minimize embarrassment to yourself (or someone else).

FEATURED RESTAURANT

(Japanese)

Mikado / Sushi Lounge / enju / Hakata Tonton / Hatsuena Park / Inakaya / Ippudo NY / Komagashi /
Komagashi too / RAKU It's Japanese IP / Ramen Misoya / Ramen Sotagaya / Ramen Takumi /
Sazen Restaurant / Sobakoh / WASAN / Yakihiku West / YAMAKAGE TOKYO

(Others)

Garden Café at The Kitano New York / Saigon Grill / Greenwich Grill / Han Bar / Pangs

LET'S EAT THE SEASON

Sushi Cake

THE KURAMOTO

Hinomaru Jozo Co., Ltd.

LISTINGS

Japanese Restaurant / Asian Restaurant



PARTY THE JAPANESE WAY



For Japanese, it is customary to do thorough cleaning, finish up leftover work and settle all business affairs before starting the New Year but on top of that, December is party season, making it quite a busy month. In addition to western Christmas and New Year's parties, Japanese people customarily hold *bonenkai* parties to celebrate the year's end. *Bonenkai* can be celebrated with anybody, from coworkers, friends, club group members, to parent circles. Also, the style of *bonenkai* can vary, big or small, formal or casual, a few hours long or overnight. It's not unusual for a person to experience 10 parties in one month or to go party-hopping during a single day. The Japanese party system is different than those in the west, so if you party Japanese style this year, there are a couple of things that you should know beforehand in order to minimise embarrassment to yourself (or someone else).

Beginner level: Casual Party at a Japanese Restaurant

If you plan a Japanese-style party in a Japanese restaurant for the first time, you might encounter some unusual customs. It's fun to be surprised, but you might as well know the system to maximise your enjoyment.

The first thing you might be started with is the *oshibori*, a wet towel as a special

plate served before the meal. In some restaurants, the servers even unfold the *oshibori* in front of you and hand it to you directly. When you finish cleaning your hands with the *oshibori*, you should put it back on the plate or on the table if there's no plate. The servers usually take the *oshibori* away before food is served, so there probably won't be a replica for you to use during the meal.



The order of dishes served is a bit different from western style. The starter dish is called *stomachi* or *takodashi* and is so small that you can finish it in one bite. But don't worry about the size of the rest of the meal. The starter dish is traditionally served before the appetizers in order to keep customers' hunger at bay while their first meal is being cooked. Next is an assortment of appetizers, with a more satisfying portion size. There might be a couple of different appetizers before going into the main part of the meal. The Japanese party course is programmed to entertain and give pleasure to the customers, so it incorporates a variety of flavors, hot and cold, and many different ingredients. The biggest difference between the western and Japanese style party course is the end. Japanese generally eat some kind of carbohydrate dish at the end of the meal such as *udon*, *soba*, *temari*, *zousai* or *onigiri* so don't fill up too much and be sure to leave room for the carbs at the end.



In less formal or smaller parties, people often pay in *manbai*, which means splitting the total amount evenly. No matter how much (or how little) you eat and drink, you have to pay the same amount as others. The system is

Carbs or Sweets

What is the best dish to end the party with?

It's a habit among Japanese people to have carbohydrate dishes like noodles or rice dishes at the end of the meal. But how about desserts? Chopstick's NY did a survey asking 80 Japanese people living in NY which item they prefer at the end of the party: carbs or desserts.

The winner is actually desserts. 37% of survey participants chose desserts over carbs while 24% preferred carbs over desserts. But it is interesting that 23% were willing to eat both carbs and desserts. There was a difference in responses between genders. The first choice among males is carbs (42%) and that among females is desserts (44%). Some females commented that they swing between carbs and desserts, depending on the type of meal, the situation or the mood.

The most favorite carb dish is *ryori* for ramen followed by fried rice. Those of dessert fans chose *budai* and ice cream, something not too filling.

not fair for people such as non-alcoholic drinkers or those with small appetites, but it's a custom. Nowadays some people apply a new system, setting two standard prices, one for alcohol drinkers and another for non-alcohol drinkers. But there is still no distinction between big eaters and small eaters, and big drinkers and small drinkers.

Advanced level: Joining a Big, Formal Japanese-style Party



Joining a big, formal Japanese-style party is a step more advanced than simply being served a meal in a Japanese restaurant. You might experience cultural confusion if you don't know the manners. Arriving on time is an important

part of Japanese custom, for example. Here are a couple of things that help you to stay out of behaving unintentionally ill-mannered.

The Japanese toast, or *kampai*, is conducted at the very beginning. This is one of the reasons why people should arrive on time. You can drink whatever you want during the party, but in a big corporate party or banquet in Japan, people generally have the same drink for *kampai*, which is usually beer from the second drink onward, each person can order his/her favorite drink. For *kampai*, as soon as all the participants' glasses have been filled, the highest ranked person of the group (or another designated person) will make a brief greeting before going the *kampai*. When doing *kampai*, you should clink your glass with those around you. It is considered good etiquette to toast with as many people as possible, but if it is a huge group it is okay to drink only with those around you. One thing to keep in mind is not to drink your beverage before the *kampai*.

As the party proceeds, the drinking pace of each person begins to differ. In Japanese culture it is considered taboo to pour your own drink. One pays attention to how much others are drinking, and if they find someone's glass almost empty, they will offer to fill it up. It is important not to leave a glass empty until the end of the party. However, there are cases where someone might not want to drink anymore. It is hard to guess how someone feels about drinking, so it is safer to ask them beforehand, by saying "Mau yari itaga desu ka," which means, "How about another drink?" Make sure to monitor other people's glasses



O-zashiki; a Japanese style private room

O-zashiki is a private, tatami mat room where you can enjoy authentic, Japanese atmosphere to the fullest. It usually has a tokonoma screen used for seasonal artwork, calligraphy, ikebana arrangement, ceramics, etc., adding traditional elements and enhancing the Japanese ambience. In restaurants, o-zashiki is often separated from other dining areas by setting the room about a foot higher. When you enter the o-zashiki, you should take off your shoes and place them at the corner of the entrance, leaving the toes pointing outwards. In the case that you have to leave the room to use the bathroom or make a phone call in the hallway, you should use the slippers provided by the restaurant as this avoids messing up the shoe arrangement.



Typical o-zashiki setting. Tokonoma is located in the interior of the room (seen on the left part of the photo). Photo courtesy of Hokkaido Japanese Restaurants in The Bronx New York.

and not just your own.

In doing the party, especially an official one, people do *teijime* or communal handclapping. *Teijime* employs a certain type of rhythm which everybody has to clap to. There are several different rhythms depending on the corporate culture and region. *Utsu-yime* and *sanbu-yime* are two of the popular ones. It is important that everybody's handclapping is in sync; it might be better to practice in advance. Usually the highest ranked person in the group is designated to conduct the *teijime*.

Unless it's an enka ryoko or a party trip, the formal party usually lasts 3 hours or so. After the party is over, most people then go to a *riyukai* (literally meaning "second gathering"), or post-party party. The *riyukai* is more informal than the first party, and not all of the group members always participate. For example, people who want to drink more might choose to go to a bar, whereas those who have had enough but want to enjoy each other's company might go to karaoke. It is common to have subgroups depending on everyone's interests. You have to know what you like to do in this situation and not be swayed by the many options. Some people even go to a *sang-kai*, or "third gathering", as well. The group members get smaller and smaller as the night goes on.

A VARIETY OF IMAGINATIVE ROLLS AND FLEXIBLE OPTIONS— JAPANESE CUISINE THAT MEETS YOUR NEEDS — MIKADO



The \$15 *Gensho Pike Pico* comes presented like a work of edible art bursting with color and variety.



Low Control is a specialty roll packed with surprise: soy paper, king crab and fried eel.



Groups can enjoy sake and snacks under the intoxicating colored lights of the sushi bar.

South Avenue and 54th Street is a corner where residents, commuters and shoppers converge. At its heart is **Mikado**, a Japanese restaurant serving up sushi, sashimi, dynamic sushi rolls and plenty of appetizers at seasonal prices.

After a day of shopping you can pop in for the *\$15 Dinner Pike Pico*, one of the best sushi deals in the neighborhood. For under twenty bucks you can pick from several appetizers, 24 regular rolls and 12 specialty rolls like *Playful Roll*, *Dancing Eel* and *Low Control*, made with unique ingredients. Your custom order is served on a large, colorful plate decorated with season infused with ginger, wasabi and wasabi for dipping. Considering the regular price of a specialty roll is around \$12, it's more than a great deal.

Mikado also offers take away party trays that will bring exotic energy to festive events. Intimate dinners can be arranged with their popular *Sushi For Two* deal featuring the *Godzilla Roll* made with crunchy spicy tuna, sisters pieces of sushi and a shrimp tempura roll. Even groups can have a good time dining in and sampling from a list of premium sake and beer, not to mention a variety of shabu shabu including blue crab fajita, ribeye, and chicken yakitori. A fusion of Japanese concepts and American flavors, the variety and creativity at Mikado will suit your every need.

Mikado

525 South Ave.
Rm. 108 & 14th St.
New York, NY 10011
TEL: 212-693-9991
www.mikadonyc.com
Mon-Sun: 11 am-11 pm

HAVE A TASTY, HEALTHY, AFFORDABLE HOLIDAY PARTY AT SUSHI LOUNGE — SUSHI LOUNGE

50% Off

draft beer and
sake! all day

12/10/10-12/25/10



▲ *Lounge Ramen* is topped with soft-boiled, delicate aprons, egg and pork. The soup boiled for hours to perfection, is full of collagen from the chicken making it tasty and healthy.

▲ *Spacious dining room* has two separate areas, ideal for groups and even parties as many as 20.

During the cold winter, a steaming bowl of ramen noodles is sure to warm up your core. Though it is named **Sushi Lounge**, the restaurant in Alphabet City has a wide variety of ramen noodles, which were recently revamped to please health conscious New Yorkers' taste buds without making a dent in their wallets.

After repeated trial and error, the owner developed lighter and healthier soup made with chicken stock and specially crafted noodles. A whole chicken, simmered for hours, makes the soup rich and full-bodied. Diligent research resulted in straight, medium thick noodles that are fine-grained and moist, making them the perfect vehicle for delivering the flavorful soup to your mouth.

At other noodle shops in the city often charge \$10 or more for ramen noodles. *Sushi Lounge* price their most popular *Lounge Ramen* at \$6.95. An even better deal, offered all day is *Lounge Ramen* and a *Kara* draft for \$9.50.

Sushi Lounge can easily accommodate a party of 20 or more and offers half price rolls with a minimum order of \$16. Its sister restaurant, *Noodle Cafe Zee*, also serves the *Lounge Ramen*, under the name *Zee Ramen*, as well as offers the same discount deal.

Sushi Lounge

132 St. Marks Pl. (at Avenue A)
New York, NY 10008
TEL: 212-696-7188
www.sushilounge.com
Sun & Mon: 10 pm-12:30 am
Tue-Sat: 12 pm-12:30 am

(Sister restaurant)

Noodle Cafe Zee
31 St. Marks Pl.
(bet. 2nd & 3rd Aves.)
New York, NY 10003

DIFFERENT OPTION EVERY DAY. **DONBURI** OF
THE DAY TEMPTS YOU TO COME BACK
ENNU



Suave Don Spicy, sautéed minced pork
over green salad and rice.



Miso Ito Don, Ito and minced beef in
a thick, spicy sauce poured over rice.



With a variety of sautéed vegetables,
Yatsu Don is the healthy option.



Hakeba Don features pork, cabbage, and
green pepper prepared with spicy miso.

ennu

20 E. 17th St. (bet. Broadway & 5th Ave.) New York, NY 10003 / TEL: 646-306-7084
www.ennu.com / Mon-Fri: 11:30 am-10 pm, Sat & Sun: 12 pm-4 pm

GET ENERGIZED WITH HEALTHY HOT POT
PARTY COURSE
HAKATA TONTON



Until the end of January, **Hakata Tonton** offers Hot Pot courses for \$18 including tax and tip. This 7-course meal with 5-hour all-you-can-drink service includes a choice from 4 different kinds of hot pots (Hakata Miso Pot, Oita / In Aka also Soba), Oita / In Chikara Broth, and Soba last Vegetable Hot Pot, appetizers and dessert.

HAKATA TONTON

61 Canal St. (bet. Mott St. & 7th Ave.) New York, NY 10014 / TEL: 212-242-3699 / www.tontonnyc.com / Sun-Thu: 5:35 pm - Midnight, Fri & Sat: 5:55 pm-2 am

ESTEEMED RESTAURANT'S
FLAVOR AT REASONABLE PRICE
HATSUHAN PARK

FREE glass
of Sapporo draft beer
with any
Higashi Japanese
steak dinner



As a 60-year-old restaurant of the 30-year-old, acclaimed sushi establishment, **Hatsuhana Park** offers quality sushi in a casual, friendly price. Try **Sushi Omakase** at the sushi counter. There is no menu, but you will never disappoint you. You can also enjoy about 20 varieties of appetizers that go very well with sake and beer.

Hatsuhana Park
237 Park Ave. (bet. 4th & 48th St.) New York, NY 10017 / TEL: 212-681-9400
www.hatsuhana.com / Mon-Fri: 11:45 am-2:45 pm, 5:00 pm-10 pm

GOURMET FOODS ON A HEARTH:
APPRECIATING THE ESSENCE OF INGREDIENTS
INAKAYA



Inakaya is a traditional Japanese charcoal-grill cooking style. Fish, seafood, vegetables, and many ingredients can be cooked in an open hearth. **Inakaya** is the only place in NY where you can enjoy both whole **karu-karu** (golden eye snapper) and **washinagyo** (US: Kobe beef) at a restaurant. A variety of sushi and rolls are also served.

Inakaya

231 W. 40th St. (bet. 7th & 8th Aves.)
New York, NY 10018 / TEL: 212-364-2196 /
www.inakayany.com / Lunch: Mon-Fri 11:30 am
-2:00 pm, Dinner: Mon-Sun 5 pm-11 pm



At **Inakaya**, each ingredient is made to order right in front of your eyes to capture the freshest taste.

IT'S WINTER! THE **KOGASHI MISO RAMEN**
SEASON HAS ARRIVED
IPPUDO NY



Kogashi Miso Ramen is coming back to **Ippudo NY**. Its addictive, black soup highlights the nutty, energizing flavor from roasted miso and butter, and it's served piping hot. The spicy season, *Akashi Kogashi Miso Ramen* features a zesty blend of several spices giving it more heat. Both offered only at dinner from Dec. 10 Feb.

Ippudo NY 65 4th Ave. (bet. 9th & 10th Sts.) New York, NY 10003
TEL: 212-380-0888 / www.ippudo.com / Mon-Thur: 11 am-10:30 pm, 8-11:30 pm
Fri, Sat: 11 am-10:30 pm, 5 pm-12:30 am Sun: 11 am-10:30 pm

ENJOY SUSHI AND SAKÉ AT THE
UPPER WEST SIDE HIDEOUT
RAKU IT'S JAPANESE III

50% Off
Second order of
sake with coupon
www.cheapstix.com



RAKU's most popular dish: Millionaire Roll celebrates an exquisite harmony of sweet/briny sauces and spices. Miso, lemon and jalapeno accentuate the fresh seafood.

RAKU It's Japanese III
57 W. 78th St. (bt. Columbus Ave.)
TEL: 212-670-1229 / Mon-Sat: 12 pm-10:30 pm
Sun: 2:30 pm-10:30 pm



Breaded, deep-fried Angus Beef will impress you with a medley of different textures in your mouth.



They carry over 15 kinds of Japanese sake, carefully selected for pairing with their foods.

TRADITIONAL OR CONTEMPORARY
JAPANESE AS YOU LIKE IT
KOMEGASHI JAPANESE RESTAURANT / KOMEGASHI TOO JAPANESE CUISINE

Spend more than
\$50 and get
10% Off
with this code: www.cheapstix.com
Valid through Dec. 31.



Komegashi has been a Jersey City neighborhood staple for over 20 years, offering traditional, authentic Japanese dishes in a casual dining setting. *Meat-and-cheese* this winter is *Hot Spicy Miso Ramen* with healthy chicken meat broth.

Komegashi 188 Montgomery St., Jersey City
NJ 07310 / TEL: 201-435-9467 / Mon-Fri: 12-2:30 pm, 5-10:30 pm, Sat & Sun: 5-10:30 pm
Komegashi too 99 Tower Square Pl., Jersey City
NJ 07310 / TEL: 201-520-6552 /
Mon-Thur: 12-2:30 pm, 5-10:30 pm, Fri: 12-2:30 pm, 5-11 pm, Sat: 12-3:30 pm, 5-11 pm, Sun: 11-11 pm / www.komegashi.com



Komegashi too's Sashimi de Jour includes 5-7 pieces nigiri and a roll that reflects the chef's inspiration of the day.

MISO AND RAMEN. ULTIMATE COMBINATION
OF COMFORT FOOD AND HEALTHY INGREDIENTS
RAMEN MISOYA



Misoya offers *Konnyaku (Pondor Soup) Ramen* an innovative variation in both flavor and visual presentation. Replacing powder snow with grated *Panipanko* cheese, it gives delightful blend of umami flavor of miso, cheese, and butter. Topped with meat (beef), minced meat and chunks of vegetables, the flavor will get you hooked.

Ramen Misoya
129 2nd Ave. (bet. 7th St. & St. Marks Pl.)
New York, NY 10003 / TEL: 212-677-4525 /
Mon-Fri: 12-2:45 pm, 5-11:45 pm, Sat:
10-11:45 pm, Sun: 10-10:45 pm



Kome Miso Chashu Noodle in full-bodied "boon mee" broth topped with meat marinated, grilled pork made fresh daily.

**RAMEN MADE FROM THE BEST INGREDIENTS
FROM JAPAN WITH NO MSG
RAMEN SETAGAYA**



Setagaya's signature Gyudon Ramen features an exquisite seared beef patty from hand-cut beef. The premium ramen is topped with BBQ pork, bean sprouts, cabbage and chopped garlic.

Ramen Setagaya: 34-11 58 Meika Pl. (Jail 2nd & 3rd Ave.), New York, NY 10003
TEL: 212-667-7959 / www.ramen-setagaya.com
Sun-Thru: 12-11:30 pm, Fri & Sat: 12-12:30 am



Spicy Miso Ramen's milky and creamy soybean paste flavor will pump up your energy.



This simple melody, Setagaya's all-rounder Misso Ramen is a hearty option in winter.

**EXPLORING THE BEST WINTER DISH
— THE ANSWER IS CURRY RAMEN
RAMEN TAKUMI**



Hot, hearty and energizing — Curry Ramen is the perfect choice during winter. Thick and full-flavored curry soup using Japanese roux will warm you up, and the abundance of toppings like potatoes, carrots, soft-boiled egg, chopped chives, scallions, bamboo shoots, and ginger pickles will keep you full.

Ramen Takumi:
90 University Pl. (Jail: 11th & 12th Sts.)
New York, NY 10003
TEL: 212-679-8792 / Sun-Thru: 11-10 am
11-10 pm, Fri & Sat: 11-10 am-Midnight



A seating capacity of 36 can easily accommodate large groups. They serve 13 kinds of ramen including vegetarian.



ESCAPE THE ORDINARY

This holiday season, indulge yourself in the finest modern Japanese cuisine in the lush and luxurious surroundings of MEGU!



● **8 Course Christmas Pils Fine Menu 2011**
Dec. 23rd, 24th & 25th only **\$195**

● **8 Course New Year's Eve Pils Fine Menu 2012**
Dec. 31st only First Seating (5:30pm-6:45pm) **\$145**
Countdown Seating (8pm-12am) **\$195**

MEGU
Modern Japanese Cuisine



MEGU
Modern Japanese Cuisine

ADDRESS: 400 United Nations Plaza, 11th Floor, New York, NY 10017
NEW YORK: 320 Times Sq., New York, NY 10019
Reservations: 212-764-7177 / www.megunyc.com Languages: English, Japanese

*New Working Partners of Management would Check For Alcohol Consumption
Location: Please dress in semi-formal attire. (Jacket optional, if you are wearing a jacket, please
Management will provide a complimentary valet service. Seating is subject to availability.
Reservations: Please contact MEGU for reservations. Seating is subject to availability.

**WESTCHESTER HOME TO LONG
LOVED JAPANESE RESTAURANT**
SAZAN RESTAURANT

15% Off

There's dinner only
15% off all food
and drink



Long loved for 15 years in the Westchester neighborhood, **Sazan** serves authentic Japanese cuisine from sushi and sashimi to plentiful appetizers and reasonable daily lunch specials. With a wide food selection, **Dave Conners** is a must to order. The friendly bachelorette dishes you to enjoy a variety of flavorful seafood topped over sushi rice.



Golden Baked Oyster: Creamy oyster on a hot shell, covered with beautifully browned egg yolk wrap.

Sazan Restaurant
729 West 388 River Rd., Ardsley, NY 10502
TEL: 914-674-0815 / Lunch: Mon-Sat 12-4:15
pm, Dinner: Mon-Thu 5:30-10 pm, Fri & Sat
5:30-10:15 pm, Sun 5-9:30 pm

INTRODUCING WINTER SPECIAL
SOBA NABE HOT POT
SOBAKOH

FREE

Ice Cream
Take or vanilla with an
order of Soba Nabe
Hot Pot or Soba Pot



Sobakoh is now serving Soba Nabe. The individual steaming allows you to enjoy cooking by yourself. The sauce is specially made from long-aged bonito flakes giving it extra richness in flavor. Hand-made kamaboko (pinked green) and maki (white green) style noodles are available. Extra toppings can be added.

Sobakoh
308 E. 8th St. (bet. 1st & 2nd Aves.), New York, NY 10003 / TEL: 212-254-0244 /
www.compasscompass.com/sobakoh / Mon-Sun 12 pm-3 pm, 5:30 pm-10:45 pm

**INIMITABLE INTERPRETATION OF
LOCAL INGREDIENTS**
WASAN

FREE

glass of draft beer
at spending time
at Wasan (Oct. 31)



WASAN presents locally harvested ingredients using Japanese cooking methods to create dishes that will blow your mind. Try their signature dish city caviar: Hojote-henri-uta (sea urchin) atop a carp topped with the finest sea from Maine, fresh avocado, and finished with a perfect infused ponzu dressing. It's destined to grow as unforgettable flavor.

WASAN
305 E. 4th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 212-773-1035 / www.wasan-ny.com
Tue-Sun 5 pm-11 pm

Five Goto Rice: Strawberry, balsamic vinegar and soy sauce reduction revives this creative sushi.

**STAY WARM AT THE TABLE AND ENJOY
GRILLING YOUR OWN YAKINIKU**
YAKINIKU WEST



Enjoy Japanese BBQ at the special "horigata" grilling table. The 2hr Feast features a variety of meat (\$130 with 6 kinds of meat for 4 people; \$65 with 3 kinds of meat for 2 people).

Yakiniku West
216 E. 6th St. (bet. 2nd & 3rd Aves.), New York, NY 10003 / TEL: 212-678-8030 / Mon-Thu 5-11:30 pm, Fri & Sat 5 pm-4 am, Sun 5-10:30 pm

The highest quality wagyu **Kobe Short Rib** is beautifully marinated and surprisingly succulent and tender.



Sapporo Beer Maki (6 bottles for \$15) and sparkling wine for \$45 are perfect accompaniments for perfect.

**NEW SUSHI HOUSE OFFERS
SEAFOOD LOVERS' HEAVEN
YAMAKAGE TOKYO.**

**10% Off
with coupon**

*Valid through Dec. 31



YAMAKAGE TOKYO is a new sushi restaurant in Midtown. 25 years veteran sushi chef/master is offering Kaiseki Akashi Chawan for seafood lovers for only \$19.95 for lunch. Featuring as many as 15 kinds of fresh seafood, their original/delish! sushi allows sushi lovers to enjoy diverse flavors in one dish for an incredible deal!

YAMAKAGE TOKYO, 1008 E. 2nd Ave., (bet. 94th & 95th Sts.), New York, NY 10002 / TEL: 646-570-0800 / Lunch: Mon-Fri 11:45 am-2:45 pm, Dinner: Mon-Thu 5 pm-10:30 pm, Fri & Sat: 5 pm-11 pm

DOKI DOKI SUSHI

**For all holiday party occasions...
Party Platin' Platters**

Make Set \$22
I love you S&P
I miss you S&P
I love you S&P
Make Set \$22

Place an order now!
1-818-575-7444
1-818-575-7444
1-818-575-7444
1-818-575-7444
1-818-575-7444

BIG APPLE KARAOKE

**To celebrate our one year anniversary...
We are offering 3 terrific presents to
Chopsticks NY readers!**

- 1** Mention Chopsticks NY when making a reservation and
get **20% off!**
- 2** **Rock-Paper-Scissors Pitcher Challenge.**
Lent to groups of 4 or more in a private room
beat the staff in rock-paper-scissors and get a free pitcher of beer
- 3** **Anniversary Lottery**
present give-away!

*Valid through December! Not combinable with other promotions

**Big Apple Karaoke is the place for
your holiday season Midtown party!**
300 West 33rd Street (bet 1st & 2nd Ave.) 3rd Floor
Tel: 212-486-8855 www.bigapplekaraoke.com

KARAOKE SHOUT

2ND ANNIVERSARY!

Mention Chopsticks NY and get one Chu-Hai
Lemon or one Sangria Shot **FREE**
Just order-side with other drinks or
Enjoy now original cocktails!

**120,000
songs
in 16 different
languages
available**

32-46 Steinway St. (bet. 34th Ave. & Broadway), Astoria
Tel: 718-569-0060 www.karaoke shout.com

RELAXING PRIVATE PARTY AT ELEGANT HOTEL RESTAURANT — GARDEN CAFÉ AT THE KITANO NEW YORK

\$100
Gift Certificate
for Hakuba
Valid through Jan. 31, 2012



Refined cooking technique adds finesse to the Garden Café's casual party dishes.



Quiet and intimate, with the high glass ceiling, the Garden Café's serene room gives you complete relaxation during the entire party.

Japanese boutique hotel, The Kitano New York's Garden Café restaurant offers a special \$50 party plan with unlimited drinks (not including tax and tip) until Jan. 31. The casual yet sophisticated restaurant serves modern American cuisine using fresh and healthy ingredients and at \$50, this menu selections with 3 hours all-you-can-drink is an incredible value perfect for the holiday season.

Drink selection includes unlimited beer, wine and soft drink served with a delicious menu of *Pork Cakes* with Sweet Thai Chili Sauce, *Beefsteak* with Teriyaki Sauce, *Pumpkin Pasta* with Roman-Parmesan Alfredo Sauce, *Pasta*, *Mangrove / Shrimp Mushroom* with Gravy, and assorted holiday cocktails plus coffee and tea. For an additional fee, get a little more variety and make orders from a continental menu, such as assorted sushi or *Roasted Herb Crusted Roasted Beef Steaks*.

Featuring high ceilings, this spacious venue is perfect for a relaxing private party and the package plan can be used for any event. Reservations start at 30 people, with a maximum capacity of 60 people.

Exclusively, Chopticks NY readers who make a reservation will receive a \$100 gift certificate for the hotel's Hakuba Japanese restaurant. When booking, mention the Chopticks NY ad.

Garden Café
At The Kitano New York
65 Park Ave., 6th-20th Fls.
New York, NY 10016
TEL: 212-695-1166
(Catering office)
www.kitano.com
reservations@kitano.com
Mon-Fri: 7 am-10 pm

TASTING IS BELIEVING. LONG STANDING AUTHENTIC VIETNAMESE ON THE UPPER WEST SIDE — SAIGON GRILL



The pork chops, *Thang Long*, are grilled and served with an impressive and served with a carefully selected, perfectly complementary golden cucumber salad. At \$13.50 for dinner (5 pieces) and \$8.95 for lunch (2 pieces), this generously-sized dish also comes with a choice of white, brown, or sticky rice.



Their huge dining space including two large party rooms and a bar counter can accommodate 350 people. Perfect for more than 30 people can be arranged.

Saigon Grill has something for everyone: a quiet place to enjoy your meal, an atmosphere to socialize and meet with your friends and, above all, a place where you can return to time and time again for a delicious and satisfying meal.

Reviewed and featured by many media outlets, the restaurant has inspired the Upper West Side neighbors' beloved eatery for over 10 years. Though it recently changed management, longtime customers can still enjoy their favorite dishes and newcomers can learn all about the various Vietnamese food selections.

Some of the menu items that have kept customers coming back include the pork chops *Thang Long*, tripe steak cubes *Bo Luc Lac*, noodle dishes, homemade jalapeno sauce, homemade tomato sauce, Thai and ginger chili sauce, and Vietnamese hot and acid coffee. Another menu favorite is *Bun Tieu*, stir fried soft rice noodles with vegetables and choice of shrimp, chicken or beef. The peanut ingredients are optional and can be removed, if necessary.

Furthermore, the restaurant strives to accommodate all different dietary restrictions and food preferences so that there is even a "create your own dish" option for customers to mix their choice of meat, vegetables and sauce.

Once you visit Saigon Grill and try any of their signature dishes, you will understand why its many loyal customers think of eating nowhere else.

Saigon Grill
600 Amsterdam Ave.
9th-10th Fls.
New York, NY 10024
TEL: 212-675-8072
Mon-Fri: 11 am-Midnight

TOKYO-ITALIAN: ENJOYING A PLETHORA OF DELICATE FLAVORS GREENWICH GRILL



Greenwich Grill serves Italian cuisine with an infusion of Japanese flavors. From Dec. 20 to 25, they will offer a **Holiday Course** for \$75. The 7-course dinner includes a starter, hot & cold appetizers, pasta, two main dishes and dessert. The restaurant's wide soup from Toscana, Turin & Bologna should not be missed.

Greenwich Grill 405 Greenwich St. (bet. Vesey & Light St.), New York NY 10013
TEL: 212-674-6422 / www.greenwichgrill.com
Mon-Thurs 5:30-10:00pm Fri & Sat 5:30-11pm Sun 5-10pm

Roasted Lobster Lobster served over caramelized brown purée, drizzled with American smoke oil

GET WARM WITH COMFORT DISHES FROM BELOVED KOREAN RESTAURANT HAN BAT



Recommended this winter is scalding hot pot soup, **Soon Doo Doo Chik Gw**. Featuring plenty of tofu, shrimp, clam and squid, and highlighting the soup's full flavor blend of homemade spices, it warms your body as well as your heart. **Han Bat** has just opened its second location on 452 Broad Ave. in Palisades Park, New Jersey in October.

HAN BAT
53 W. 35th St. (bet. 6th & 8th Ave.)
New York NY 10001
TEL: 212-625-6566
Open 7 days, 24 hours

Served in a sizzling hot stone pot, **Gobdo Bibimbab** is a healthy and tasty option with an abundance of vegetables

LONG LOVED THAI RESTAURANT OFFERS AUTHENTIC CUISINE PONGSRI



Opened 40 years ago and now with 3 branches, **Pongsri** stays true to authentic Thai cuisine. This popular favorite **Pad Krap Moo** known as "Drunken Noodle" consists of stir fried bread rice noodles with beef and chili paste giving off a lovely aroma of basil. This spicy dish pairs perfectly with beer. This one too or Thai beer.

Pongsi
244 W. 45th St. (bet. Broadway & 9th Ave.)
New York NY 10036
TEL: 212-652-3282 / www.pongsri.net
Mon-Sun 11:30 am-11:30 pm

Yum Goo Ching is a salad of grilled Chinese sausage and vegetables with lime dressing a refreshing on the palate

The hot karaoke spot, frequented by celebrities!

The Perfect place for a get together with friends after dinner
Large party rooms are available for up to 30 people

Harrison Chopsticks NY and get
best combination with other discounts

10% OFF



SING-KARAOKE
BAR & GRILL
BAR & GRILL

81 Avenue A. (bet. 5th & 6th St.)
Tel 212-674-0700
www.karaokegong.com

Daishichi's Sake, Praised by the Whole World



Second from the left is Mr. Poussier. Third is the President of the International Sommelier Association (IAS). Mr. Shirai (right).

Praise from the Best Sommelier in the World

At a Gala Dinner organized by the Parisian Sommelier Association where the best sommeliers from the world were gathered, Daishichi had the honor of being the first sake to be introduced. Daishichi was selected by Olivier Poussier, winner of the World Sommelier Competition in 2000 (second from the left).

"The Daishichi Sake Brewery typifies the traditional Kuroda-method. Despite that its home base, Fukushima Prefecture, was hit this year by a terrible earthquake and nuclear accident, Daishichi is one of the best sake houses of Japan." Mr. Poussier's words were greeted by warm applause.

Gala dinner organized by the Royal Family of the Netherlands



From the left, the Third son of the Daishichi Sake Brewery, Mr. Hidenori Ohta and Princess Margriet and her husband. On all tables Daishichi's Maenoshun sake was beautifully displayed together with flower arrangements. It was a historical moment that sake was served for the first time at a gala dinner of a European royal family.

The solid Triple Crown of the Japanese sake world. Also brewing sake for a World Heritage Site.



From the left, "Maenoshun" (green), "Daigyo" (white) and "Kuroda Yamabiki" (black) sake. "Kuroda Yamabiki" (black) sake.

For two consecutive years, in 2009 and 2010, Daishichi has obtained first place in three divisions of the Japanese Sake Competition "Great Show of Local Sakes," a splendid feat of historical proportions.

Daishichi will also brew special sake for the 1200th Anniversary of the Buddhist temple mountain Mt. Koya, a UNESCO World Heritage Site.

SINCE 1752



生造り
大七

JAPANESE SAKE
DAISHICHI



DAISHICHI SAKE BREWERY CO., LTD.

1-66 Takeda, Nishinotsuma, Fukushima 964-0902, JAPAN / www.daishichi.com / E-mail: info@daishichi.com / Imported by JBC International



Japanese Restaurant Guide

\$35 Average price for a three-course meal (tax and tip not included)

- Serves Raw Sashimi
- Open table
- McNuggets
- Taco
- Family Dining
- Private Dining
- Vegetarian Friendly
- Reservations

• Check availability at www.chopsticksonline.com
• Chopped NY available to go only

Upper West

- Upper West** **Aburi Sashimi Lounge**
687 Columbus Ave (bet 23rd & 24th St) | 212-694-1500 |
- Upper West** **Bar Mura**
Two floors (2nd & 3rd) | 212-694-1500 |
- Upper West** **Omni Japanese Restaurant**
201 Broadway (bet 15th & 16th St) | 212-694-1500 |
- Upper West** **Seri**
329 Columbus Ave (bet 23rd & 24th St) | 212-694-1500 |
- Upper West** **Seru**
435 Amsterdam Ave (bet 56th & 57th St) | 212-694-1500 |
- Upper West** **Sushi Restaurant**
12 W 46th St (bet 45th & 47th St) | 212-694-1500 |

- Upper West** **Kitama**
610 Amsterdam Ave (bet 54th & 55th St) | 212-694-1500 |
- Upper West** **Kozuma**
610 Amsterdam Ave (bet 54th & 55th St) | 212-694-1500 |
- Upper West** **Koto Sashimi**
76 W 42nd St (bet 41st & 43rd St) | 212-694-1500 |
- Upper West** **Mama Sashimi**
210 Broadway (bet 15th & 16th St) | 212-694-1500 |
- Upper West** **Mama Organic Cafe**
610 Amsterdam Ave (bet 54th & 55th St) | 212-694-1500 |
- Upper West** **Mama**
Two floors (2nd & 3rd) | 212-694-1500 |
- Upper West** **Mama**
401 Columbus Ave (bet 23rd & 24th St) | 212-694-1500 |

- Upper West** **Muraya Amsterdam**
401 Amsterdam Ave (bet 23rd & 24th St) | 212-694-1500 |
- Upper West** **Nori Sashimi**
81 W 34th St (bet 33rd & 35th St) | 212-694-1500 |
- Upper West** **Seru**
610 Amsterdam Ave (bet 54th & 55th St) | 212-694-1500 |
- Upper West** **Planet Sushi***
301 Amsterdam Ave (bet 23rd & 24th St) | 212-694-1500 |

- Upper West** **RAGU**
378 W 32nd St (bet 31st & 33rd St) | 212-694-1500 |
- Upper West** **Saga Grill**
281 Amsterdam Ave (bet 27th & 29th St) | 212-694-1500 |
- Upper West** **Saga**
281 Amsterdam Ave (bet 27th & 29th St) | 212-694-1500 |
- Upper West** **Sunrise Sashimi**
371 Amsterdam Ave (bet 23rd & 24th St) | 212-694-1500 |
- Upper West** **Sun-Clare***
241 Broadway (bet 15th & 16th St) | 212-694-1500 |
- Upper West** **Sushi A-Ga-Ga**
100 Broadway (bet 15th & 16th St) | 212-694-1500 |

- Upper West** **Sushi Hana**
410 Amsterdam Ave (bet 27th & 29th St) | 212-694-1500 |
- Upper West** **Sushi Y2**
85 W 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper West** **Tanaka**
402 Broadway (bet 15th & 16th St) | 212-694-1500 |
- Upper West** **Tanaka**
281 Columbus Ave (bet 27th & 29th St) | 212-694-1500 |
- Upper West** **Wine Sushi & Sake**
201 Broadway (bet 15th & 16th St) | 212-694-1500 |

Upper East

- Upper East** **Aki Sashimi**
145 Madison Ave (bet 34th & 36th St) | 212-694-1500 |
- Upper East** **Jojoan**
395 E 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper East** **East Japanese***
34 E 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper East** **Fuji Yatsu**
145 E 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper East** **Gatelan**
311 E 41st St (bet 39th & 43rd St) | 212-694-1500 |

- Upper East** **Wine**
100 E 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper East** **Wine**
100 E 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper East** **Wine Sake Bar**
100 E 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper East** **Wine**
100 E 41st St (bet 39th & 43rd St) | 212-694-1500 |
- Upper East** **Wine**
100 E 41st St (bet 39th & 43rd St) | 212-694-1500 |

WWW.ZENSUSHINYC.COM

SUSHI 50% OFF All Day!

FREE DELIVERY 212-533-6855

HAPPY HOUR 50% OFF

10PM - CLOSE Draft Beer & Japanese Cocktails

2nd FLOOR + KAWA ICHIRU
SET MENU \$9.50

NOODLE CAFE
Zen

31 W 40th St (bet 39th & 41st St)
Open 7 Days 12:00pm - 1:30am
Sun 12:00pm - 1:30am

Get Your Own
Zen Lounge

The Sushi Shop Run by a Fish Dealer

浪 ronin

Have you ever eaten truly delicious Tuna?

The taste of Tuna differs greatly depending on the cut. We use cooking methods that maximize the flavor of various cuts such as Kama, Matsukani, Doremi fil. Have you ever enjoyed the unique flavors of these cuts?

— By Mr. Matsuda, the owner and a fish specialist

Year's End Special Offer
Western Chopped NY and get 50% off
all sushi rolls. (Until December 31st)

Party plans are available
from \$35. Currently
excluding reservations.
For groups of 5 or more.

Ronin
9 E 37th St (bet Madison & 9th Ave)
212-213-6137 / www.roninsandgrill.com
Sunday Closed
Follow Ronin Bar & Grill on Facebook

[illegible][illegible]

Midtown West	Isakaya WEBA	
140 W. 42nd St. (at 7th Ave.) (212) 693-6900		\$20-\$25 25
Midtown West	KATSUSHAKA	
44-45 W. 52nd St. (at 7th Ave.) (212) 563-7636		\$16-\$18 18
Midtown West	Kadama 45	
301 W. 45th St. (at 6th Ave.) (718) 633-4200		\$20-\$25 25
Midtown West	Kai	
60 W. 40th St. (at 5th Ave.) (212) 421-0200		\$60-\$70 60
Midtown West	Kipchoi	
260 W. 42nd St. (at 6th Ave.) (212) 683-6902		\$25-\$30 25
Midtown West	Masochino Ter	
124 W. 55th St. (at 7th Ave.) (212) 463-6600		\$18-\$20 18
Midtown West	Monika Ter	
60 W. 30th St. (at 5th Ave.) (212) 177-0000		\$20-\$25 20
Midtown West	Musashi Sashimi	
21 W. 40th St. (at 5th Ave.) (212) 266-7252		\$20-\$25 20
Midtown West	Nakano	
228 W. 126th St. (at Broadway) (718) 436-1000		\$20-\$25 20
Midtown West	NORI & SO	
40 W. 5th St. (at 5th Ave.) (212) 173-0000		\$160-\$170 160
Midtown West	Oaku*	
228 W. 40th St. (at 7th Ave.) (212) 683-3030		\$25-\$30 25
Midtown West	Oyshi Sashimi	
100 W. 49th St. (at 6th Ave.) (212) 575-0500		\$12-\$15 12
Midtown West	Rio & You*	
228 W. 40th St. (at 7th Ave.) (212) 229-0747		\$25-\$30 25
Midtown West	Sake Bar Hing*	
100 W. 49th St. (at 6th Ave.) (212) 744-0300		\$20-\$25 20
Midtown West	Sapporo*	
152 W. 42nd St. (at 6th Ave.) (212) 449-6500		\$12-\$15 12
Midtown West	Shimizu	
217 W. 112th St. (at 1st Ave.) (212) 683-7000		\$25-\$30 25
Midtown West	Soba Nippori*	
175 W. 52nd St. (at 6th Ave.) (212) 464-2400		\$20-\$25 20
Midtown West	Soyginsan	
212 W. 108th St. (at Broadway) (at 6th Ave.) (212) 738-0010		\$60-\$70 60
Midtown West	Sushi Eren Gaze	
228 W. 126th St. (at 7th Ave.) (212) 173-7000		\$24-\$28 24
Midtown West	Sushi of 4th Ave	
301 W. 49th St. (at 6th Ave.) (212) 633-4200		\$20-\$25 20
Midtown West	Sushi Zen	
18 W. 44th St. (at 6th Ave.) (212) 683-6600		\$18-\$20 18
Midtown West	Sushitero	
12 W. 108th St. (at 7th Ave.) (212) 683-7000		\$20-\$25 20
Midtown West	Sushiyaki	
21 W. 40th St. (at 5th Ave.) (212) 266-7252		\$20-\$25 20

Midtown-West	TA&KIA*	\$79.9K
3481 E. 1st Ave. (East 34th & 35th St.)		
(212) 250-1811		
Midtown-West	Tasakawa Roman*	\$72.5K
415 1st Ave. (East 23rd & 24th St.)		
(212) 222-8170		
Midtown-West	Totto Ramona	\$22.5K
381 E. 12nd St. (East 10th & 11th Ave.)		
(212) 478-9292		
Midtown-West	Yokosaki TOTO TO	\$99.5K
271 W. 10th St. (East 10th & 11th Ave.)		
(212) 246-4000		
Midtown-West	Yoshiyaya	\$11.5K
229 W. 42nd St. (East 40th & 41st Ave.)		
(212) 249-5330		
Midtown-West	Yummy Sushi*	
271 W. 42nd St. (East 40th & 41st Ave.)		
(212) 249-5330		



Partnerships with other restaurants in the area, such as sushi, are a key feature of the Midtown-West area. The area is also home to many other restaurants, including Japanese, Italian, and American. The area is also home to many other businesses, including retail stores, offices, and service companies. The area is also home to many other amenities, including parks, schools, and public transportation.

Midtown-East	Aburatsubo Kanosuke*	\$69.5K
213 E. 46th St. (East 44th & 47th St.)		
(212) 471-1054		
Midtown-East	Ajigomae-ao	\$20.5K
173 3rd Ave. (East 10th & 11th St.)		
(212) 259-1886		
Midtown-East	Azumi*	\$79.5K
213 E. 46th St. (East 44th & 47th St.)		
(212) 471-1054		
Midtown-East	OGINORI USA*	\$25.5K
197 E. 10th St. (East 10th & 11th St.)		
(212) 259-1886		
Midtown-East	603 Taiyori House*	\$20.5K
213 E. 46th St. (East 44th & 47th St.)		
(212) 471-1054		
Midtown-East	Oyo-Kinokuni	\$49.5K
213 E. 46th St. (East 44th & 47th St.)		
(212) 471-1054		
Midtown-East	Shokutsu	\$26.5K
213 E. 46th St. (East 44th & 47th St.)		
(212) 471-1054		
Midtown-East	Sono	\$29.5K
213 E. 46th St. (East 44th & 47th St.)		
(212) 471-1054		
Midtown-East	Tsukutsu	
213 E. 46th St. (East 44th & 47th St.)		
(212) 471-1054		

Established in 1974, Tsukutsu is a Japanese restaurant and bar. The restaurant is located in the Midtown-East area, near the intersection of 10th and 11th Streets. The restaurant is known for its authentic Japanese cuisine and its lively atmosphere. The restaurant is also known for its excellent service and its friendly staff. The restaurant is a popular destination for both locals and visitors alike.

Midtown East **Hatsuka Park***
222 York St. (bet. 4th & 5th St.)
212-693-9428

Midtown East **Hole-Chan Ramen**
289 E. 52nd St. (bet. 3rd & 4th Ave.)
212-693-1922

Midtown East **Iku Ji**
175 E. 49th St. (bet. 3rd & 4th Ave.)
212-511-0215

Midtown East **Isakaya Anya**
229 E. 54th St. (bet. 3rd & 4th Ave.)
212-513-5549

Midtown East **Isakaya Rika**
144 E. 45th St. (bet. 3rd & 4th Ave.)
212-688-1188

Midtown East **Jaku**
251 E. 52nd St. (bet. 3rd & 4th Ave.)
212-522-8278

Midtown East **KATSU-HAMAS***
111 E. 47th St. (bet. Madison & 3rd Ave.)
212-754-6201

Midtown East **Karuma Zushi**
79 E. 43rd St. (bet. Madison & 3rd Ave.)
212-511-0922

Midtown East **Mai Sash/Ramen**
141 E. 49th St. (bet. 3rd & 4th Ave.)
212-424-8927

Midtown East **MISAO Mikawa**
667 3rd St. (bet. 4th & 5th Ave.)
212-694-7173

Midtown East **Monchako-Tai**
126 E. 48th St. (bet. 3rd & 4th Ave.)
212-694-4925

All Midtown East: MOCO
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-694-4925

Midtown East **Nada-Sushi**
125 E. 50th St. (bet. 3rd & 4th Ave.)
212-694-2527

Midtown East **Nippone***
182 E. 52nd St. (bet. 3rd & 4th Ave.)
212-522-6236

Midtown East **Onishi***
126 E. 49th St. (bet. 3rd & 4th Ave.)
212-693-5198

Midtown East **Oye***
143 E. 47th St. (bet. 3rd & 4th Ave.)
212-771-0424

Midtown East **Restaurant SOU***
261 E. 48th St. (bet. 3rd & 4th Ave.)
212-513-7122

Midtown East **Flango**
205 E. 49th St. (bet. 3rd & 4th Ave.)
212-693-4228

Midtown East **Freeze Bar & Grill**
89 2nd St. (bet. Madison & 3rd Ave.)
212-511-1117

Midtown East **Sakagura***
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Midtown East **Sakura**
144 E. 47th St. (bet. 3rd & 4th Ave.)
212-693-1188

Happy Hour!
Weekday 3-6:30pm
Sapporo Draft Small → \$1
Large → \$2
All the Appetizers and Drinks -- half price!

Hide-Chan Ramen
248 E 52nd St. 2nd Fl.
(bet. 2nd & 3rd Ave.)
212-613-8800

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Happy Hour!
Weekday 3-6:30pm
Sapporo Draft Small → \$1
Large → \$2
All the Appetizers and Drinks -- half price!

Hide-Chan Ramen
248 E 52nd St. 2nd Fl.
(bet. 2nd & 3rd Ave.)
212-613-8800

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Soba Making Lesson
EVERY SUNDAY
12:00PM - 1:30PM
1:30PM - 3:00PM
Original Price \$300
Includes a Soba Workshop and Lesson (1500) and Soba Making Kit (1000)
\$280 for Soba Making Kit (1000)

Chelsea

Choban Blue Ginger
180 W. Ave. (bet. 10th & 11th St.)
212-692-0101

\$20-25 L

Choban Greek Sushi*
300 W. 1st St. (bet. 1st & 2nd Ave.)
212-692-0101

\$20-25 L

Choban SUSHI*
A full-service restaurant, conveniently located near public transit, Choban SUSHI is a Japanese restaurant. There are many options to please most palates, from sushi to sashimi, from tempura to udon. (bet. 1st St. & 2nd Ave.)
212-692-0101

Choban WEN SUSHI
400 W. Ave. (bet. 3rd & 4th St.)
212-692-0101

\$20-25 L

Choban Izakaya Tea
300 W. Ave. (bet. 10th & 11th St.)
212-692-0101

\$20-25 L

Choban Miso
200 W. 1st St. (bet. 1st & 2nd Ave.)
212-692-0101

\$20-25 L

Choban Miso SUSHI
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Choban Miso SUSHI*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Choban MISO SUSHI
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Choban Nishi Nishi
400 W. 1st St. (bet. 1st & 2nd Ave.)
212-692-0101

\$20-25 L

Choban Tossaki Tossaki
Choban Tossaki 100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Choban Tossaki
So you know how tasty chicken udon can be, try it at Choban Tossaki. This is a place to enjoy a bowl of udon, or a bowl of udon with a bowl of udon. (bet. 1st St. & 2nd Ave.)
212-692-0101

\$20-25 L

Gramercy

Gramercy IS EAST
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Gramercy Aj SUSHI
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

\$20-25 L

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

Gramercy Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

West Village Choban*
100 W. Ave. (bet. 1st & 2nd St.)
212-692-0101

cho cho san
Japanese Restaurant
15 W 36th St. (bet. 14th & 15th Ave.)
212-475-1033
www.chochosan.com

ALL YOU CAN DRINK HOUSE

Authentic Japanese food at reasonable prices

Chicken Udon
Topped with two slices of dark meat chicken teriyaki for major volume.
Perfect for casual lunches and dinners when you're by yourself or with friends.

\$9.00

DELIVERY SELF-SERVICE TAKEOUT

Choban
20 E. 17th St. (bet. 5th Ave. & Broadway)
Tel: 646-436-7300 / www.choban.com
Mon - Fri: 11:30am - 10pm Sat & Sun: 12pm - 4pm

East Village **OBI Taisaku***
212. 562.1111 (Sun 12-3 PM Sat)
212.575.0340

East Village **Ames Stripays (St. Marks Pl.)**
34 St. Marks Pl. (bet. 3rd & 4th St.)
212.569.9933

East Village **Sake Bar Gaijin**
340E. 1st Ave. (bet. 2nd & 3rd Ave.)
212.575.2222

East Village **Sake Bar Sanku**
322E. 1st St. (bet. Ave. F & G)
212.464.0025

East Village **Sapporo East**
96A Hudson St. (bet. St. 1st & 2nd)
212.696.1222

East Village **Shiro-Take***
249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Sohokoh***
Sohokoh is a traditional Japanese restaurant with a focus on Japanese cuisine. The restaurant is located in the heart of the Japanese community in New York City. It is a great place to enjoy authentic Japanese food and drink.

249E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Village Yakitori**
Flushing Ave. (bet. 1st & 2nd Ave.)
212.464.0025

East Village **Wisan**
322E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Yataika West***
212E. 1st St. (bet. 1st & 2nd Ave.)
212.472.0272

East Village **Yataika Taisaku***
34 St. Marks Pl. (bet. 3rd & 4th St.)
212.569.9933

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

East Village **Yoshi Sashimi***
78 Ave. A (bet. St. 1st & 2nd Ave.)
212.472.0272

Dishes you've never seen before!

Yaku Chirashi
Sea food noodles with a hearty fire, low topped with a delicious combination of fresh sashimi and plenty of vegetables. (Sashimi only)

IZAKAYA RIKI
611 E. 43rd St. (bet. 3rd & Lexington) TEL: 212-988-9664
Lunch: Mon-Fri 11:30am-2:30pm
Dinner: Mon-Sat 5pm-1am, Sun 5:30pm-12:30am

Owned by the same company as IZAKAYA KARIHAGI

IZAKAYA IROHA

As izakaya style restaurant with a large selection, reasonable prices, and featuring sushi.

542 W. 4th St. (bet. 4th & 5th Ave.) Tel: 212-361-1861
Lunch: Mon-Fri 11:30am-3pm, Dinner: everyday 5pm-12am

Sugi

Modern Karaoke

Sugiyama

251 West 58th Street, (Broadway & 8th Ave.)
212.956.0670 **Taxi-Sat**

OPEN 5:30pm-11:45pm
(10:15pm Last Seating)
www.sugiyama-nyc.com

wanna read back number?

Easy Navigation,
Exciting Articles,
More Convenient!!

www.chopsticksny.com

Delicatessen	Delicatessen
141 East 51 St (bet. Chrystie & 1st Avenue) 713-493-0794	\$\$\$
Delicatessen	Sushi Asahi
401 W. 10th St. (bet. Chrystie & 1st Avenue) 713-213-6028	\$\$\$
Delicatessen	Sakibuchi Yellows*
133 Delancey St. (bet. Chrystie & 1st Avenue) 713-521-4134	\$\$\$
Delicatessen	Zaito*
71 Hudson St. (bet. Chrystie & 1st Avenue) 713-521-3337	\$\$\$

Soho

Soho	Other Japanese Sake
133 Hudson St. (bet. Chrystie & 1st Avenue) 713-213-6028	\$\$\$
Soho	Hirokazu Pisco
25 Thompson St. (bet. Chrystie & Spring St.) 713-493-4283	\$\$\$
Soho	Onaka
133 Hudson St. (bet. Chrystie & 1st Avenue) 713-213-6028	\$\$\$
Soho	Sekuen Sake*
242 W. 14th St. (bet. Chrystie & 1st Avenue) 713-493-7071	\$\$\$

Brooklyn

Brooklyn	1 or 2*
141 E. 14th St. (bet. 1st & 2nd Ave.) 713-493-0794	\$\$\$
Brooklyn	Other Japanese Sake
214 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-0794	\$\$\$
Brooklyn	Rosa*
242 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Pinkies
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Ganba*
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Hakua
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Iron Chef House
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	IZAKAYA on SMITH*
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Kappa Sake House*
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Ki Sake
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Mizu
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Noriko Ramen
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$
Brooklyn	Onaka
133 W. 14th St. (bet. 1st & 2nd Ave.) 713-493-7071	\$\$\$

Brooklyn **Oshichi Restaurant**

71 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brooklyn **Onaka***

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Happy Hour New York 7-8pm
Have all \$1.75 Mocktail bottle all \$1.99 only

Omni/b

155 E. 45th St. (bet. 1st & 2nd Ave.)
713-213-6028

Omni/b

155 E. 45th St. (bet. 1st & 2nd Ave.)
713-213-6028

NEW OPEN
TAPAS OF JAPAN
IN BROOKLYN

IZAKAYA on SMITH

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

IZAKAYA on SMITH

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

MUST TRY!
NOBU CHAN
RAMEN

Japanese Bar & Restaurant

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Japanese Bar & Restaurant

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

SHOCHURAI HATCHAN

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

SHOCHURAI HATCHAN

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Brighten up your party
with colorful rice balls!

Omni/b

155 E. 45th St. (bet. 1st & 2nd Ave.)
713-213-6028

Omni/b

155 E. 45th St. (bet. 1st & 2nd Ave.)
713-213-6028

Momokawa Sake

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Momokawa Sake

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

7 days open
8pm - 11:30pm

Tebaya

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Tebaya

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

~O KUDASAI~

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

~O KUDASAI~

133 W. 14th St. (bet. Chrystie & 1st Ave.)
713-213-6028

Asian Moon 3440 Steeles Ave. East, Willowdale (HWY 7 & 7) 736-0858	ABC Chinese Restaurant \$25.00
Asian Moon 87 Main St. (near Queens & Hwy 7) 736-0920	Amoying 99 \$25.00
Asian Moon 384-290 Steeles St. (at West St.) 736-0920	Au Mandarin \$29.95
Asian Moon 87 Yonge St. (at North York City Hall) 736-0920	Bandana \$19.95
Asian Moon 47 Main St. (near Super 8 Motel) 736-0920	Big Wong \$19.95
Asian Moon 43 & 100 Yonge St. (Mann & Fleet St.) 736-0920	China Palace \$25.00
Asian Moon 732 Main St. (near Town & Midway Dr.) 736-0920	Coogee Village \$19.95
Asian Moon 1000 Sheppard Ave. East (at Hwy 7) 736-0920	Dim Sam Co. & More \$19.95
Asian Moon 111 Lakeshore Blvd. West (at Midway Dr.) 736-0920	Excellent Dumpling \$19.95
Asian Moon 811 Sheppard Ave. East (at Hwy 7) 736-0920	Golden Jade Inn \$25.00
Asian Moon 36 Bayview Ave. (near Bayview & Cummer) 736-0920	Jing Fong \$29.95
Asian Moon 111 York St. (at Queens St.) 736-0920	Joe's Ginger \$19.95
Asian Moon 7748 Steeles Ave. East (at Hwy 7 & Midway Dr.) 736-0920	Joe's Shanghai \$19.95
Asian Moon 36 Bayview Ave. (at Bayview & Cummer) 736-0920	Lei's Dumpling House \$19.95
Asian Moon 41 Main St. (near Bayview & Cummer) 736-0920	Mandarin Court \$19.95
Asian Moon 46 Bayview Ave. (near Bayview & Cummer) 736-0920	New To-Go \$19.95
Asian Moon 46 Bayview Ave. (near Bayview & Cummer) 736-0920	New Green Isle \$19.95
Asian Moon 111 York St. (at Queens St.) 736-0920	Oriental Garden \$19.95
Asian Moon 111 York St. (at Queens St.) 736-0920	Shanghai Terrace* \$25.00
Becky's 200 Bayview Ave. (near Bayview & Cummer) 736-0920	Taste \$19.95
Becky's 46 Bayview Ave. (near Bayview & Cummer) 736-0920	Tea House \$19.95
Becky's 46 Bayview Ave. (near Bayview & Cummer) 736-0920	Wendy's York Restaurant \$19.95
Becky's 46 Bayview Ave. (near Bayview & Cummer) 736-0920	Wong's \$19.95
Becky's 46 Bayview Ave. (near Bayview & Cummer) 736-0920	Yee Yee Land \$19.95

KOREAN		
Malibu Motel	Room	
200 W. 10th St. (bet 7th & 8th Ave.)		\$20.00
712-582-4444		
Midtown Motel	Chase Queen	
50 W. 9th St. (bet 5th & 6th Ave.)		\$40.00
710-773-2300		
Korea Palace		
1200 N. 1st St. (bet 1st & Lexington Ave.)		\$20.00
712-682-2880		
Acacia Inn	ECO Twin Room	
50 W. 9th St. (bet 5th & 6th Ave.)		\$25.00
712-587-7955		
Korea Town	Chase King	
50 W. 9th St. (bet 5th & 6th Ave.)		\$20.00
712-682-4332		
Korea Town	Dan's Room	
712-2nd St. (bet Madison & 3rd Ave.)		\$10.00
710-683-2980		
Lucas Town	Care Meek Bed*	
40 W. 10th St. (bet 9th Ave. & Broadway)		\$25.00
712-675-4710		
60th Ave	HAN KAT*	
50 W. 55th St. (bet 5th & 6th Ave.)		\$15.00
712-682-6880		
60th Ave	HAN KWT*	
50 W. 55th St. (bet 5th & 6th Ave.)		\$15.00
712-682-6870		
Korea Town	Hyu Bong Gak*	
50 W. 9th St. (bet 5th & 6th Ave.)		\$15.00
712-683-1160		
60th Ave	Kang Sals	
220 Broadway (bet 2nd & 3rd)		\$10.00
712-684-4550		
Green Town	Rooming House*	
50 W. 9th St. (bet 5th Ave. & Broadway)		\$15.00
710-682-4462		
Green Town	Rum Gook Sun*	
41 W. 10th St. (bet Broadway & 1st Ave.)		\$20.00
712-681-0880		
Adams Town	Samgye Restaurant	
130 W. 20th St. (bet 3rd Ave. & Broadway)		\$15.00
712-682-2000		
Green Town	Meokang*	
30 W. 20th St. (bet Broadway & 1st Ave.)		\$20.00
712-584-6550		
60th Ave	Seoul Service	
50 W. 10th St. (bet 5th Ave. & Broadway)		\$15.00
712-682-2500		
60th Ave	Shiko	
30 W. 12th St. (bet 5th Ave. & Broadway)		\$25.00
712-682-1000		
Green Town	Woo Chan*	
50 W. 9th St. (bet 5th & 6th Ave.)		\$20.00
712-675-4710		
Acacia Inn	De Woon	
50 Madison St. (bet 1st & 2nd Ave.)		\$10.00
712-682-2880		
Green Town	Woon-Bar	
50 W. 9th St. (bet 5th Ave. & Broadway)		\$15.00
712-682-2880		
Green Town	Sam Chon	
50 W. 9th St. (bet 5th & 6th Ave.)		\$20.00
712-682-2880		
Green Town	Duk Sam's	
50 W. 9th St. (bet 5th Ave. & Broadway)		\$20.00
712-682-2880		

Lower Mid	Jay She	
711 Grand St. (between 5 & 6)		\$29.50
212-663-6885		
Lower Mid	Rori	
202 Grand St. (East Tower) 67 West St. 5		\$29.50
112-694-5667		
57-70	Woo Lee Suk	
144 Grand St. (bet. Grand & Houston) 5		\$30.00
37-66-66	Dukaku*	
100 Grand St. (bet. Grand & Houston) West		\$25.00
174-152-1126		
Lower Mid	KEDJIANA*	
174-152-1126		
174-152-1126		
Lower Mid	Kalbi House	
25 Greenwich West Plaza West 11365		\$25.00
212-228-2535		
Lower Mid	Panelli	
123 Franklin St. (between 67-70) 5		\$25.00
99-441-8570		
TRAI		
Lower Mid	Long Green	
204 Broadway (bet. 10th & 11)		\$29.50
212-466-8888		
Lower Mid	Foo Thai	
1425 3rd Ave. (bet. 70th & 71st St.)		\$16.00
172-422-1866		
Lower Mid	Solo Thai	
578 2nd Ave. (between 5 & 6)		\$25.00
212-419-9077		
Lower Mid	Spice	
112 12 St. (bet. 10th & 11th St.)		\$20.00
212-144-6376		
Lower Mid	Spice	
1425 3rd Ave. (bet. 70th & 71st St.)		\$20.00
172-422-1866		
Lower Mid	Wang Peng	
1425 3rd Ave. (bet. 70th & 71st St.)		\$22.00
172-422-1866		
Lower Mid	Arakook Thai	
123 Grand St. (bet. 5th & 6th St.)		\$21.00
212-663-1385		
Lower Mid	Sam Thai	
401 10th Ave. (bet. 5th & 6th St.)		\$14.00
172-611-4635		
Lower Mid	Emerald House	
201 10th Ave. (bet. 5th & 6th St.)		\$16.00
212-663-1385		
Lower Mid	Blue Crab	
201 10th Ave. (bet. 5th & 6th St.)		\$22.00
212-663-1385		
Lower Mid	Enrose	
401 10th Ave. (bet. 5th & 6th St.)		\$25.00
212-663-1385		
Lower Mid	Chi Hoa Kitchen	
123 Grand St. (bet. 5th & 6th St.)		\$20.00
212-663-1385		
Lower Mid	Chompen Thai	
101 10th Ave. (bet. 5th & 6th St.)		\$20.00
212-663-1385		
Lower Mid	King 2 Thai Cuisine	
101 10th Ave. (bet. 5th & 6th St.)		\$15.00
212-663-1385		
Lower Mid	Fun Real Thai O	
101 10th Ave. (bet. 5th & 6th St.)		\$20.00
212-663-1385		

[illegible]

Joe's 3810 S. 1st St. (at Hwy 235 St.) 710-885-1168	Jays Thai \$25 L	Wendy's 158 S. 1st St. (at Jones & Lehigh St.) 710-881-4444	Long Jin \$18 L
Family	Loungroom Grill 1111 S. 3rd St. (at 3rd St. & Jennings Ave.) 710-882-9237	Bratland 2810 Jones Ave. (at Jones & Lehigh St.) 710-881-4444	Padaja Thailand \$25 L
Barbecue 381 S. 23rd St. (at 3rd St. & Broadway) 252-428-7070	Phong Nam \$25 L	Bratland SEA 111 N. 8th St. (at Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Satin Thai Cuisine \$18 L	Bratland Thai Thai 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 4010 Jones Ave. (at 3rd St. & Hwy 30) 710-881-4444	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L
Barbecue 1111 S. 3rd St. (at Highway 30 St.) 710-882-9237	Thai Thai Cafe* \$25 L	SEA 2810 Lehigh Ave. (at 3rd St. & Hwy 30) 710-881-4444	SEA \$25 L

PRIME & BEYOND NEW YORK
STEAK & FISH BAR

We only use USDA Prime Grade



Our **Burger Patties** are ground & mixed fresh daily at 10am to ensure maximum flavor and juiciness. All our **Dry Aged Bone-In Steaks**, aged for a minimum of 50 days, are packed full of bold, fatty flavor. Our **Wet Aged Boneless Steaks**, aged for a minimum of 30 days, are extremely juicy, tender, and flavorful.

Lunch Special
(Tue-Fri) 12-2pm

PRIME & BEYOND NEW YORK

90 E. 10th St. (bet. 3rd & 4th Aves.)
Tel: 212 505 0000/0004
prismaandbeyond.com



EAT FISH AND HELP JAPAN

The Great East Japan Earthquake and accompanying tsunami caused not only enormous physical and economic damage, but those detrimentally affected were the fishermen who make their living from the fishing industry off the coasts of Miyagi and Iwate Prefectures. Now, half a year after the earthquake, they are finally becoming able to return to the sea, but the journey back has been anything but easy.

Fixing the fishing boats alone will not restart the fishing industry. For example, in order for fishermen to be out for long periods of time, refueling is necessary. The oilers that do this were greatly damaged in the earthquake, so first they need to be repaired before the boats can sail again. Furthermore, fishermen use sandbars as live bait, but because the fish preserves used to secure this bait were swept away in the tsunami, fishermen were forced to order live bait from places outside the prefecture.

In addition, what is necessary for fishing is not only the boats but the infrastructure that supports them. The fish must be chilled in ice and then packaged to stay preserved. Because they must be delivered to their destinations as quickly as possible, ice, packaging and distribution are essential. If fishermen can catch fish but the fishing port hasn't been repaired and the ships aren't able to return, or if they can enter the harbor but the companies that make ice and boxes are not standing by, their catch cannot be

distributed in good condition.

Help from fishing industry related parties outside the prefecture also played a large role. Fishermen who were no longer able to use their boats provided them food of choice, and donations poured in from all over the world. Through all the help offered, after six months, fishing boats, oars, live bait, barbers, ice making and distribution have at last been among all.

As one form of assistance from abroad, in July Daniel Boulud of Daniel restaurant led famous chefs from NYC to prepare meals for disaster victims in Kamashiro-shi. These meals purposely incorporated Japanese ingredients including some from the Tohoku region, and were a form of PR for the safety of Japanese ingredients. These kinds of activities are still occurring, and they are a source of emotional support for victims.

What those of us living in America can do to support the fishermen in the disaster area is to act as consumers. While it is difficult to carry out fundraising over an extended period of time, it is relatively easy to use eating as a supportive activity. When you eat, you become happy, as do the manufacturers of the ingredients and everyone in the surrounding disaster region.

The October-December seasonal fish from Iwate and Miyagi prefectures is *sanma*



On July 3rd, celebrity chefs in NYC went to Kamashiro City to serve lunch for 2,500 people.

(Pacific saury). Currently, the majority of the *sanma* distributed in the States is from Iwate and Miyagi Prefectures. Here in NYC, acclaimed Japanese restaurants such as Robataya, Ushiwakamara, Sushiden, Shemura, Kanoyama, Rosanjin, 15 East and Bond St. serve delicious, fresh sushi and fish have already stocked their *samono*. When you go to these popular places, we hope that you feel safe in ordering seasonal *sanma* in addition to enjoying a delicious meal!

Governments ensure imported food safety

Since the earthquake, the Japanese and the U.S. governments are continuously monitoring the safety of seafood coming in from Japan. To ensure safety, for every shipment the Japanese government tests seawater and fish samples before exportation and the U.S. government also checks the safety of fish samples during importation. This ensures that any seafood coming into America has been double checked.



Seasonal Pacific saury is in season now.



**True World
FOODS**

True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

True World Foods NY, LLC
32-34 34th Place,
Elizabeth, NJ 07208
TEL: (908) 381-0090 (fax 148)
www.trueworldfoods.com



Tsukiji Express
www.tsukijiexpress.com
Ten-Goo Miguro
www.ten-goo.com

Let's Eat the Season

-Shrimp-



The holiday party season is in full swing now. If you plan to host a party at home and are looking for a centerpiece, Musko-senai has the perfect idea: Sushi Cake. This layer cake uses the *abizabai* (pressed sushi) technique. No elaborate skills are necessary to make this eye-catching and tasty party dish. Just prepare sushi rice (a mixture of cooked rice and sushi vinegar, which is made from sugar and rice vinegar) and a couple of colorful ingredients, and you'll have a

gorgeous Sushi Cake in 30 minutes. Here, Musko-senai features shrimp, which is in high season now, but if you are a vegetarian, the traditional Japanese combination of *anago* (sea urchin), *shitake* mushrooms, and *aburage* (fried tofu) might be good. Need an accent color and flavor? *Ikkura* (salmon roe), *tobiko* (flying fish roe), smoked salmon, and *beni shoga* (pickled ginger) will help your Sushi Cake look even more beautiful.

Sushi Cake



INGREDIENTS (Serves 4)

- ☐ 6 cups cooked rice
- ☐ 5 tbsp sushi vinegar
- ☐ 1 pound cooked and deveined shrimp
- ☐ 2 Persian cucumbers
- ☐ 1 large carrot
- ☐ 3 eggs
- ☐ 3 salmon roe (optional)
- ☐ Pinch of salt

DIRECTIONS

1. Line 7-inch springform cake pan with plastic wrap.
2. Cook shrimp in sushi vinegar.
3. Shred cucumbers.
4. Shred carrots and blanch for 3 seconds and drain.

5. Mix eggs with a pinch of salt and make 2 thin egg crepes,煎得 very thinly. Can be substituted with scrambled eggs.
6. Chop 2/3 of shrimp and leave the rest for decoration.
7. Put cucumbers, eggs, and carrots on the bottom of the springform pan. This will be the top layer of the sushi cake, so make it creative and neat.
8. Sprinkle chopped shrimp and then cover with thin layer of sushi rice.
9. Make alternating layers of cucumber, rice sprinkled with shrimp, carrots, rice with shrimp, egg, and rice with shrimp.
10. Lay a sheet of plastic wrap on top and press firmly with hands.
11. Remove plastic wrap and place a big serving plate on top of the springform pan. Flip and empty the cake onto the serving plate.
12. Top the cake with the rest of the shrimp, flower-shaped carrot pieces, and salmon roe.



Tip: This will make a great table centerpiece for a holiday party. You can dress it up with extravagant ingredients or down with simpler ones. Have fun decorating. Anything goes—let your creativity take over!



MISAKO SASSA Japanese cooking instructor/fired consultant. Misako teaches authentic Japanese cooking. Learning is simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
Website: japanesecookingclasses.com
Cooking rules: mypage.com

Mitsuwa Gift Selections

Date starts
11/23
Wed.

Gift set box on sale: Macarons, cookies, red bean sweets, rice crackers,
Japanese tea set, Japanese women bath salts and many more!
You will find something for everyone here at Mitsuwa Marketplace.

Selection

Open Thanksgiving
11:00am - 6:00pm

Price range: \$8.00-\$30.00. 40 kinds of unique gift sets (all shipped from Japan) to choose from.
All items may not be available. Quantity Limited.

Mitsuwa
MARKETPLACE

595 River Road
Edgewater, NJ 07020
201-941-9113

Supermarket
9:30AM-9:00PM
Food Court
11:00AM - 8:00PM

Complete Shuttle Bus Schedule &
Bi-weekly Flyer Available Online.

www.mitsuwa.com/english/



Dip it!
Season it!
It's a real feast!
Ginger Miso Gourmet Sauce

MISO TCHUP

An Exciting Blend of Miso and Ginger

"MISO TCHUP" was created so that miso, the secret to Japanese longevity, could be simply and easily used in dishes other than just miso soup. In Japan, miso is used as an all-purpose condiment for any dish and known as the perfect seasoning to bring out the flavor of meats and fish. MISO TCHUP is made with an exclusive recipe that combines miso with grated Japanese-grown ginger, vinegar, and Asian cooking sake. The rich, savory, and bold flavor of the miso is perfectly balanced by the light, refreshing aroma of ginger, making a condiment that can be paired with any type of dish to give a unique flavor experience. Give it a try today!

MSG and animal products are not used.

Meet Kanessa

It has been over 150 years since the founding of Kanessa in 1875. To this day they continue to produce, preserving traditional recipes to maintain superior taste. Using new and innovative ideas, Kanessa continues to provide products such as MISO TCHUP that can be enjoyed by health conscious food lovers all over the world.



KANESSA CO., LTD.
www.kanessa.co.jp/english

Distributed by CENTRAL FOOD U.S.A., LTD TEL: 708-729-8966 / www.bonchi.org

Small 1.5oz (42g) bags also available.
Now available at Japanese supermarkets.

THE KURUMOTO VOL. 26

320 YEAR OLD BREWERY IN SNOW COUNTRY

HINOMARU JOZO CO., LTD.



Located in the northwestern part of Japan and in the basin at the foot of the Ou Mountains, Yabate in Akita Prefecture is recognized as one of Japan's heaviest snowfall areas. Blessed with beautiful nature, it has traditionally thrived as a rice farming region, home of Hinomaru Jozo, a long-established company, producing sake since 1689.

Every single condition for brewing great sake is all set in the area: the underground water from the Ou Mountain range, locally grown sake rice, the techniques passed down for centuries, and the pos-

sion of the brewers. With the belief that "Sake is also, and the quality of sake is determined by the brewer's mind and attitude toward sake brewing," they strive for sake quality that is well balanced in distinctive body and sharp aftertaste. They are also particular about handcraft production, as they use local well spring water and mill their own sake rice.

Although they produce a wide variety of drinks such as shochu, liqueur, and umeshu (plum wine) in addition to sake, only five selected sakes are available in NY: two from the commercially popu-

lar Mansaku no Hana series, and three from the limited Mansaku brand that appeal to connoisseurs. Tanshi Junmai Daiginjo Mansaku no Hana is made with the traditional kinoto style brewing method, which gives it fuller and milder flavor. Junmai Goro Benimansaku is light and very easy to drink, even for beginners. Goro Mansaku is well balanced and really approachable. Junmai Daiginjo Mansaku is smooth yet rich and has a distinctive fragrance. Again, made using the kinoto method, Kurume Junmai Goro Mansaku is a semi-dry sake that is powerful enough to go well with rich flavored dishes.

What should also be noted about the relationship between Hinomaru's brewing process and flavor is the way they store and age sake. Freshly pressed sake is bottled in order to minimize deterioration in quality from oxidation as well as to carefully age it, resulting in round, elegant and beautiful flavor. When you sip Hinomaru's sake, you will appreciate the energy of each drop of sake that was infused with the spirit of the snowy country.

Hinomaru Jozo Co., Ltd.
115-0 Nishimatsubashi, Nishimatsubashi
Noborio-cho, Akita
018-0371-34994
TEL: +81-018-43-1335
www.hinomaru-sake.com



THREE THINGS YOU SHOULD KNOW ABOUT HINOMARU JOZO

Hinomaru Brewing Co. produces sake with a 325 year tradition of technology and craftsmanship using spring water obtained from the brewery's well, sake rice grown in in-house farms, and using traditional "kinoto" brewing methods, they have handcrafted sake for over 325 years.



They are particular about the method of preservation and aging. To preserve the quality of their sake, they try to use 4 liter storage as much as possible and use the bottle preservation method just like wine making. The number of bottles 210,000 is 1.8 liter each for the sakepots that all the breweries in Akita Prefecture.



They are aiming to produce small quantity that high quality sake. This is what has brought splendid results in several competitions. They were awarded gold medals 10 times in the last 15 years in the Japan Fair and New Taste Award. Top place for Goro Special Brew sake category at the Akita Prefecture Sake Fair in 2008 and Top place for Junmai Pure Rice Sake category at the Akita Prefecture Sake Fair in 2011.





Heiichiro Imai Sweet Potato "Shochin" Sassy, Voluptuous.



Enjoy "Heiichiro" at
THE JAPANESE RESTAURANT
405 Madison St. New York, NY 10014
Tel 212-647-0088

Tel: 800-447-4747, Fax: 800-447-4747, E-mail: info@heichiro.com, Web: www.heichiro.com
© 2008 Heiichiro Imai. All rights reserved. Heiichiro Imai is a registered trademark of Heiichiro Imai.

Distributed by JFC International, Inc. 908-629-4400

SAKE CITY

Nanbu Bijin

For both special and casual occasions

By the same makers behind Kinokuniya and Sake City

We're in the middle of the party season, and Nanbu Bijin Sake offers the perfect sake for every occasion. To get your excitement, why not make a toast with Daigyo (a super premium sake) with a beautiful crane that will put you in a celebratory mood. It fully appreciates the crane, be sure to drink the sake out of a wine glass. Then once the party is in full gear, try one of the Tokubetsu Banrai. This strong-bodied everything sake can stand up to any of today's food and a glass will with any kind of cuisine so it is perfect for pairing with a variety of dishes. Once opened, it can be left at room temperature so we need to worry about its handling. Sake light is made in Japan. Produced in the Tokubetsu area, because of the Matsu's earthquake and tsunami. Support the disaster area by enjoying these delicious local offerings and give your end of the year party a special meaning by making a toast to Japan's recovery!

Nanbu Bijin Brewery
1000 N. 1st St., Suite 100
Minneapolis, MN 55401-1000
Tel: 612-338-1000

Imported and distributed by
JFC International, Inc.
908-629-4400
For more information go to www.nanbubijin.com/japansake

Established in 1752, Daishichi makes rich, mellow sakes whose outstanding reputation comes from an insistence on a strictly orthodox brewing tradition: the kimoto method. All Daishichi products are superb examples of kimoto sake.



Genji Daikoku

Genji Daikoku

Genji Daikoku

Genji Daikoku

Genji Daikoku

Genji Daikoku

Genji Daikoku

Genji Daikoku

Exclusively imported by **JFC International, Inc.** 99 Westcott Way, Linden, NJ 07036 TEL: 908-629-4400 / www.jfc.com

HOPE FOR JAPAN

Shochu: Soba's Secret Companion

Shochu and soba (buckwheat noodle) are both staple items that have been traditionally enjoyed by the Japanese. Mr. Shochu Katsura, a soba-making master at Soba Totto, has been cooking since he was 16 years old when he began searching for the ultimate culinary challenge. In a constant mission to create something new, he has attempted to create shochu soba in the past. The restaurant's popular, premium, sweet potato-based shochu, Karamaru, might be his next shot. Here, the soba master talks about his expert opinions on the compatibility of soba and Karamaru.

Why is Karamaru on your permanent list?

We have had Karamaru since the time we opened. It's been with us since our previous bartender liked to use it in his cocktails, but it stayed because it is a very well rounded product, brand-wise, cost-wise, and quality-wise. The fact that it is a very versatile drink with food also is a very big factor for us and customers, since we offer over 160 various dishes, including soba and yakitori. So in many ways, it's a brand we can trust.

Would you say shochu and soba is a traditional combination?

I think most people would probably associate soba more with sake, but from my point of view as a soba maker, I think it's a superb match that has yet to be discovered. I often make specialty noodles that incorporate sake, wine and shochu, and I often thought of making Karamaru soba with a style of soba called *sanshinwa* (light color soba made with refined buckwheat). The simple flavor of the *sanshinwa* style would allow the flavors of Karamaru to come through and it would be very nice.

What do you think would go particularly well with Karamaru from your menu?

I think anything that has a rich taste would go well with Karamaru, because it cleanses the palate with the refreshing heat of sweet potato. So any soba with a strong taste like *Nimono Maruboon Soba*, or *Sansai* (mountain vegetable) Soba would be excellent with it, but then yakitori goes hand in hand with shochu, so anything in the yakitori category would be excellent with Karamaru, too.

What's the best way to drink Karamaru?

I personally like to drink it straight. Because shochu is a hard liquor, when you drink it, it instantly warms your throat and has the tendency to dry it too, making you thirsty, but there is nothing like a small bowl of soba with soup that has a bit of a umami (pickled plant) flavor in the broth to quench that thirst. I think it's the ultimate combination. Another great way to enjoy Karamaru is to mix it with sobaya (water lily root from buckwheat noodles), which we do here. We specially make our sobaya with soba powder imported from Hokkaido. We froth that up, and make it into a creamy drink that we mix Karamaru with and a little hint of shiso herb and ginger. It's a great drink to warm up with in the winter. I also think the glass you choose makes a significant difference. I would drink Karamaru in a very thick glass cup.



Karamaru's compatibility with both rich and light dishes makes it a perfect drink for the assorted pallate menu.

Soba Totto
271 E. 43rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-657-8222 / www.sobatotto.com



Karamaru

Sweet potato shochu with a mild and brilliant taste and a clean finish.
Sweet Potato Shochu 30% Alc./Vol.

SUNTORY

Please Drink Responsibly.

Imported by Suntory International Corp.
New York, NY 10020
Distributed by Williams Trading Co. LTD.

Crafting Tokubetsu Junmai Sake "Yamada Nishiki"

Episode 4: Harvesting

October is the period when the large growth of Yamada Nishiki is finally ready to be harvested. Looking back on this year's Yamada Nishiki, rice growers, Mr. Fujimoto says "This year wasn't the best, but compared to last year it is much better. I'm confident that the quality of my crop surpasses Yamada Nishiki grown in other regions. The late-summer heat that lingered into September was tough and I was very worried, but because it cooled down at night, the temperature

difference had a good effect on grain filling."

Rice and typhoons are two notions of concern during the period from grain filling to harvest. No matter how sturdy of a rice plant the farmers grow, it's all over with a typhoon. According to Mr. Fujimoto, "Rice plants that get submerged in water and fall down are of no use. In the case where a typhoon hits plants that are in a sturdy post-grain filling state, if they are cut quickly the rice can be saved. However, if they are hit before maturation all hope is lost."

As for the timing of harvesting, the goal is a cumulative temperature of 3036°C (1822°F) post rice ear emergence. However, this is just a standard and the right moment is judged when the green rice ears become 90% yellow. Still, there are spots in the field where the farmer is effective and where it is not. Because of this, it is too hard to look at the overall field conditions and individual rice plants to decide the best time for harvesting.

When the farmers submit their harvested

Yamada Nishiki rice to the brewers, they collate the data and use it in order to select larger-grained rice.

Once the rice has been harvested, the fields must be ploughed in preparation for next year's Yamada Nishiki production. There is nothing more important than ploughing to maintain the fertility and health of the fields and, in fact, Mr. Fujimoto cautions not ploughing three times before ploughing the rice south. In this way, while growers are working hard at preparations for next year's Yamada Nishiki cultivation, the harvested rice is passed along to sake brewers and is crafted into sake sake.

Daiei Sake (J) S.A., Inc.
TEL: 801-437-0817 / www.daisisake.com
Distributed by JFG International, Inc.
TEL: 908-525-4408 / www.jf.com



Filling a glass, a serenade.

Like playing a song for a lover
Matured while listening to classical music.
The Amami brown sugar shochu of Uken Village,
Amami Okinawa Island, "Lento".



PERFECT PAIRING

KOKUTO 25° SHOCHU
LENTO



Distributed by
JFG INTERNATIONAL, INC.

TEL: 714-456-0380

Enjoy responsibly.

SAKE HITOSUJI JUNBAISHU

Tokubetsu Brewery has been producing sake since 1868 with a firm belief that sake should be brewed with local rice and water in their native climate. **Sakubetsu Junbaishu** is a premium sake with natural plum flavors added. The sake used in the production is brewed specifically for umeshu (plum sake), and it brings out the delicious essence of the fruit while increasing the need for sugar reduction. It is wonderfully fragrant and has a brightness that goes well with only meat or seafood dishes. Serve it chilled as an aperitif or to serve with dessert, or even with crushed ice as a refreshment.

Enjoy at:
**Miyagi, Rosagiri,
Sakagura, Tido,
Kurebana**



Tokubetsu Sake Brewery Co., Ltd.
100-1 Nishikarube, Akasaka, Okayama 700-0015 Japan
www.hitosujisake.com

Exclusively Distributed by Wine of Japan Import, Inc.
TEL: 973-435-4566



TATENOKAWA 18: A First Impression of Japan's Finest

In perfect timing for the holiday party season, junmai daiginjo sake, TATENOKAWA 18, will be available to consumers in the U.S. for the first time ever. Boasting one of the industry's highest rice polishing rates, it is exciting New York sake enthusiasts even before its release. Here, we profile TATENOKAWA 18 and explore the secret behind its excellence.



Tatenokawa Brewery, a long-standing brewery in Yamagata Prefecture, re-established their production approach about 90 years ago, and decided to produce only the highest grade category of junmai daiginjo sake. In answer to their search for the finest sake that would appeal to both sake connoisseurs and beginners is the TATENOKAWA series, consisting of TATENOKAWA 18, TATENOKAWA 33, TATENOKAWA 50, and TATENOKAWA

Dokuryo (sparkling rice sake), all scheduled for release in the U.S. market this winter. Crafted with an extremely difficult brewing technique and holding one of the highest rice polishing rates in the industry, TATENOKAWA 18 is the star of the series.

The number "18" refers to the rice polishing rate, indicating that the sake rice is polished

until 18% of its original rice remains. It requires an extremely advanced polishing technique to get that rate without breaking the rice. With the industry's top class rice polishing rate, TATENOKAWA 18 shows an amazingly refined flavor. Also, TATENOKAWA 18 is made from the most prestigious sake rice variety, Yamada-nishiki, which tends to produce a sweet aroma and flavor. However, TATENOKAWA 18 moderates sweetness by using only the finest part of the sake in the pressing process called "nakadori," resulting in a beautiful balance of clear texture and refreshing aroma.

TATENOKAWA 18 is like the diamond of sake. It is crystal clear at first sip, but shows many facets of flavors as you drink more. Delicate and clear like water on your palate, with a hint of fruit flavor, it is an easy drink for anyone. Wine lovers especially would understand and enjoy all the layers of flavors. As with other daiginjo class sakes, to appreciate TATENOKAWA 18's essence it is recommended to be served chilled as an aperitif or digestif. Its clean flavor can also accompany light, refreshing foods. Particularly in the upcoming party season, it is a perfect sake for toasts.



A Flavor They'll Love

The best way to describe this sake is to say it is very clean, it is on the dry side, but has a long that finish. When you sip, it has a soft, not so strong flavor. The reason it is a very nice, so I would suggest tasting it in a short traditional glass with a wide opening to experience its aroma. When my customers try this, they will never forget it. Almost 90% of them purchase sake, and I have some regulars that are fans of daiginjo. They will love it.

Ambassador Wines
1226 3rd Avenue, New York, NY 10022
TEL: 212-425-5878



Marc Ambrosio
General Manager
of Ambassador
Wines

TATENOKAWA, Inc.
27 Yamadaoka Sakata-shi
Yamagata, JAPAN 989-6724
contact@tatenokawa.jp
www.tatenokawa.jp

Distributed by NY Mutual Trading, Inc.
www.nynt.com

AN EASTSIDE LANDMARK FOR QUALITY WINES AND KNOWLEDGEABLE STAFF

Established in the 1970s by Isabelle Phillips and her son Alan, Ambassador is now under the guidance of the third generation, Leonora Phillips. We carry one of the largest selections of Japanese sakes.

Ambassador
Wines & Spirits

FREE DELIVERY
within 30 Mins

1826 2nd Ave., New York, NY 10022 Tel: 212-425-5878
ambassadorwines@nynt.com / www.ambassadorwines.com



菊水

NEW!

KIKUSUI
[KEE-KOO-SOO-EE]
PERFECT
SNOW

UNFILTERED SAKE



Japan's #1
Nigori Sake

PERFECT SNOW FROM KIKUSUI BREWERY

THE KING OF NIGORI SAKE.

UNIMAGINABLE ROBUSTNESS FROM STUNNING UNDILUTED METHOD.

KIKUSUI, Japan's No.1 Nigori brewery, finally brings this sensational undiluted brew. Sweet & rich, yet crisp & dynamic, with a surprise of bitterness, the resulting sumptuous flavoring methods. Chill and sip to enjoy. Or, try it on the rocks, or with soda.

KIKUSUI PERFECT SNOW 14.3% ALC/VOL

BREWED AND BOTTLED BY KIKUSUI SAKE CO., LTD.
NIIGATA, JAPAN PRODUCT OF JAPAN
www.kikusui-sake.com

IMPORTED BY
NEW YORK MUTUAL TRADING, INC.
<http://www.nymtc.com/>

にごり酒
NEW YORK
MUTUAL
TRADING

Ajinomoto Vegetable Gyoza Dumplings Easy & Delicious!

As more Americans reduce their meat intake, consumers are asking for vegetarian-friendly products. To meet this demand, Ajinomoto Frozen Foods U.S.A., Inc. has just introduced Vegetable Gyoza Dumplings, available in the frozen food section of NYC-area Asian markets. These savory dumplings are fully cooked and then frozen—just five minutes in a frying pan, and they're ready to eat. The chefs at Ajinomoto spent a year developing the recipe for these gyoza, creating a combination of tastes and textures that is sure to please both vegetarians and

non-vegetarians alike. The gyoza are filled with a chunky, flavorful blend of cabbage, edamame beans, carrots, onions, bamboo shoots, green onions, shiitake mushrooms, garlic, and tofu. The thin skin of the dumplings holds the filling perfectly and is crafted to get a nice, brown and crispy texture on the bottom easily. Four taste-testers—a busy mom, a long-time fan of gyoza, a meat-eater who never cooks, and a vegetarian who rarely cooks—recently sampled Ajinomoto Vegetable Gyoza Dumplings and gave them rave reviews.



How to cook Ajinomoto Gyoza

- 1 Place each gyoza packet in pan. Add 2 oz water (no oil needed).
- 2 Cover with lid and cook for approximately 5 minutes.
- 3 Remove lid and cook until bottom is golden brown.

WE TRIED AJINOMOTO VEGETABLE GYOZA!



I'm a very busy mom, so these are perfect for me. Because the skin of these vegetable dumplings is thin, it cooks faster. My kids love gyoza dumplings, but if the skin is thick, they don't like chewing. They don't like too much flour. So I make these dumplings in the morning for them. Also, I'm a big meat-eater, but now

it's more health conscious and I'm trying to cut down on my meat. These vegetable gyoza dumplings would be ideal for appetizers on my table.

—Cindy Phu



I eat gyoza all the time, always as an appetizer. I wouldn't go out of my way to buy vegetables, but this—being to be on the lookout for this, I would buy this and make this because I think it's a really good product. I would eat these with dinner for sure. It's not really a good cook, but even I can cook these. They're really easy to make!

—Michael LeGrone



I've had gyoza at restaurants and bought frozen gyoza but never made them myself. I like these a lot. I prepare my meals in compartments, so these would totally fit one-third of my plate. If I had these, some veggies, and my meat. It would be delicious. To serve these at a party, too—they make a perfect finger food. This dipping sauce is good, but I'd also try them with a meat sauce. Chili sauce would be good, too.

—Debbie Silverman



As a vegetarian who uses my stove about twice a year, I am very excited about these vegetable gyoza! The few times I have had vegetarian dumplings in the past, the filling has not been that flavorful, but I love this combination of vegetables. It's also nice that I don't have to use cooking oil to fry them. Now that I know how easy they are to make and how delicious they are, I am definitely going to invite some friends over for vegetable gyoza.

—Kate Williamson



AJINOMOTO FROZEN FOODS U.S.A., INC.

Search for stores that carry Ajinomoto Gyoza online www.ajifrozenusa.com/asian



Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and sake!

Ⓢ Check availability at www.chopsticksny.com
Ⓢ Capital area NY available to go up

GROCERY

A	M2M D'wary & 11th	Japanese
385 Broadway St. (4th & 5th St.)		
212-260-4030		
B	Daikoku	Japanese
101 E. 10th St. (4th & 5th St.)		
212-363-7320		
C	Katagiri & Co., Inc.	Japanese
234 E. 10th St. (4th & 5th St.)		
212-363-7320		
D	Sunrise Mart Midtown*	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
E	Yagyu	Japanese
245 E. 10th St. (4th & 5th St.)		
212-363-7320		
F	H Mart Han Ah River	Korean
245 E. 10th St. (4th & 5th St.)		
212-363-7320		
G	Woonji	Korean
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
H	Japan Premium Beef	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
I	JAS Meat*	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
M	M2M E Village*	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
N	Sunrise Mart Aoki Pl.	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
O	Tokyo Mart*	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
P	Pearl River Mart*	Chinese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
S	Sunrise Mart Aoki Pl.*	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
T	Midoriya*	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
U	Famity Market*	Japanese
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
V	H & Y Marketplace	Korean
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
W	H Mart Northern 150	Korean
110 E. 10th St. (4th & 5th St.)		
212-363-7320		
X	H Mart Northern 150	Korean
110 E. 10th St. (4th & 5th St.)		
212-363-7320		

H Mart Union	2121 24th St. (4th & 5th St.)	Korean
212-363-7320		
H Mart Williams Park*	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
H Mart Wundulda	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
Sakakaya	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
H Mart Grant Neck*	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
Nara Japanese Foods*	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
Shin Myung Do*	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
DAIDO	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
OS Seafood	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
Fujimoto Sashimono	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
H & Y Marketplace	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
Kore Sea Foods*	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
NUJIA Market*	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
Onaka*	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
Asian Market*	110 E. 10th St. (4th & 5th St.)	Chinese
212-363-7320		
H & Y Marketplace	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
H & Y Marketplace	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
H Mart Cherry Hill	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
H Mart Eaglewood	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
H Mart Little Ferry	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
H Mart Ridgeland	110 E. 10th St. (4th & 5th St.)	Korean
212-363-7320		
Mitsuba Marketplace*	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
Palmyra Fish Market	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		

Fuji Mart Concession*	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
Millen Asian Market	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Muska*	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
Tokyo Japanese Store	110 E. 10th St. (4th & 5th St.)	Japanese
212-363-7320		
SAKE		
Guthrie Wine & Liquor*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Nancy Wine's*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Garnet Wine & Liquor*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Master Wines*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Amekawa Wine & Spirits*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Sakuma Liquors	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		

Landmark Wine*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
MUK Igaeru	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Ueno Sake Wine & Spirits*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
LE DU WINES	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Aster Wine & Spirits	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
SAKANA*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Winehouse Wines	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
East Village Wine	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
New York Wine Exchange	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Sakuma Wine & Spirits	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		
Grocery Wine*	110 E. 10th St. (4th & 5th St.)	Other
212-363-7320		

Please Visit Our Website!
Updated Daily!
www.chopsticksny.com

Midoriya
japanese mini market

New Japanese Convenience Store in Williamsburg

open 7 days 10am-11pm

Just a two minute walk from Bedford Ave. subway station
167 North Street Brooklyn NY 11211 Tel: 718.399.4690





JAPANESE GIFT 2011

Infuse A Japanese Essence Into Your Gift Wrappings

Two wrapping styles that you can use to infuse a Japanese essence into your holiday gifts are introduced here. By using the origami technique, unique color coordination, and beautiful Japanese washi paper, you can bring your gifts to perfection.

GIFT CATALOG

Selected gift items are introduced here. From traditional Japanese crafts to beauty and fashion products and interior goods, you'll find something you want to give to your friends, family, loved ones and yourself!

LISTINGS

Shop



Gift Wrapping with a Japanese Touch

The finishing touch for a holiday gift is its wrapping, which makes the first impression on the recipient. So, if you have not finished wrapping your gifts yet, now is the time to think about presentation. Here, we introduce two wrapping methods that will give your gifts a Japanese sensibility by using organic, unique color coordination, and beautiful Japanese washi paper.

Gift wrapping courtesy of Shino Masuda



Fan Wrap

Evoking a Japanese fan, this wrapping style is gorgeous and distinctive. It is best for a deep box (rather than a shallow box or flat items like books).

Materials:
decorative washi paper
(2 complementary colors),
ribbon, ornament, wax (or thread)

Tools:
scissors,
double-sided tape

Step 1: Measure and cut the two pieces of paper to fit the box.

A (length/main color) 1 time around the box plus 1-2 inches
B (width/accnt color) 3/4 the depth of the box
C (length/accnt color) same as length A
D (width/accnt color) 3-4 inches

Step 2: Fold the accent paper back lengthwise about 1/4 inch on each side and affix the accent paper vertically in the center of the main paper using double-sided tape.

Step 3: Fold the main paper back about 1/2 inch on one of the short ends and wrap the paper tightly around the box. Align this folded edge with the lower edge of the top of the box and seal with double-sided tape.

Step 4: Turn the box upside down and fold in the top, sides and then the bottom of the paper at both ends of the box.

Step 5: Measure and cut the two pieces of paper for the fan.

New Products Arriving Now!

Combining traditional artisanal techniques with modern styles.



High grade oak charcoal from Miyakonojō Prefecture is blended into these acetate frames. The charcoal generates negative ions and negative electric currents, which have relaxing and healing effects on the mind and body.

FACIAL INDEX

104 Grand St. (at Mercer St.)

TEL: 646-613-1055 / www.facial-index.com

Now seeking part-time staff

**20% OFF
RX lenses!**

**Nov. 26 through
Dec. 31st**

**Any RX lenses
20% OFF**



1. Measure the length of F
2. Width of the box

Step 6: Position the two pieces of paper so that they are flush with one another and begin folding from one of the shorter sides, making 1/3 to 1 inch accordion-style folds.

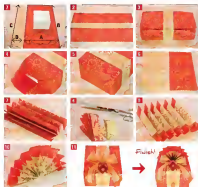
Step 7: Separate the two folded papers and fold each in half. Cut the ends of both papers at an angle, making sure to cut the accent paper close so that it ends up slightly shorter in width than the base paper.

Step 8: Unfold the papers and place the accent paper on top of the base paper, lining their accordion folds together. Fold the papers in half to make a box, securing the edges at the top corner of the box with double-sided tape.

Step 9: Place small strips of double-sided tape between some of the folds to strengthen the box.

Step 10: Place the box in an upright position. Tie the ribbon around the box vertically making a bow at a point 1/3 from the top front edge of the box. Attach the ornament to the center of the bow with wire or thread.

Step 11: Affix the fan behind the bow with double-sided tape.



KEEP YOUR SKIN YOUTHFUL & MOISTURIZED
DURING THE DRIEST SEASON OF THE YEAR
ONE GEL THAT DOES IT ALL!



The Ultimate All-In-One Moisturizing Gel
Over 20 Million Jars Sold!



2011 Holiday Promotion

Nov 15 - Dec 31, 2011 or while supply lasts

With purchase of \$35 or more of any
Dr. Ci:Labo Products, you will
receive a complimentary Skin Care kit
(\$30 value when used on its original cosmetic pouch)



Japan's No. 1 Doctor's Brand Cosmetics: **Dr. Ci:Labo**

www.cilabousa.com



Give Japan!

Brighten the holidays with our selection of
uniquely Japanese gifts and food. From pottery
and tableware to custom bedding in fabulous
Japanese fabrics, J-Life has something special for
everyone on your gift list.

Visit Us Today

www.jlifeinternational.com

1-866-993-9291



J-Life International

Free
Hiroshi Bath Tea
with your order.
Use code: Chopsticks
at checkout.



Materials:
decorative paper, ribbon

Tools:
scissors
double-sided tape

Kimono Wrap

The most beautiful part of this design is the top pleats, making it look like part of the collar of a kimono. Make sure to show off the pleats and try not to cover the design with ribbon.

Step 1: Measure and cut the paper to fit the box.

A (length): 2 times the height of the box

B (width): 3 times the width of the box.

Step 2: Turn the paper over, print side down and place the box in the center. Fold the top of the paper over to cover 2/3 of the box.

Step 3: Fold in both corners to create flaps at 45-degree angles.

Step 4: Fold the top left flap in and to the right over the top of the box.

Step 5: Repeat this with right flap so that it is folded over the left flap.

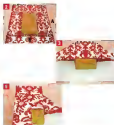
Step 6: Fold the remaining left flap to the right and over the box.

Step 7: Fold the remaining right flap to the left and over the box, ensuring that the right edge of this flap is folded under for a finished look, and seal with double-sided tape.

Step 8: Fold up the bottom edges and seal with double-sided tape.

Step 9: Slightly pop up the edges of the folds to make the design more visible.

Step 10: Tie a ribbon in a bow around the box (below the design). Make sure to cut the ends of the bow at an angle.



Stella Meszler

With over a decade of experience, Stella Meszler designs custom packages in New York and beyond. Her style stems from blending traditional Japanese aesthetics with modern, urban designs. She gives lessons and demonstrations at numerous gift-wrapping events and also produces instructional videos.
www.stellamesszler.com / wholsthemesszler.com

KIMONO HOUSE

Great gift ideas for your loved ones!

KIMONO HOUSE
131 Thompson St., SoHo, NYC
kimonohouse.blogspot.com
212-505-0332

Teas the Season!

Celebrate the holidays with tea gifts from LUPICIA®

Shop Online: www.lupiciains.com
Customer Support: 1-800-674-4832

Also available at:
Manana NJ 800/224-Rose Road, Edgewater, NJ
NYC 10014 Brooklyn NY 800 111 North Central Avenue, Flushing, NY
Liquor, Columbia County 610 3rd Avenue, New York, NY

Country's leading purveyor of
selected coffees and rare teas

A great tea makes a fantastic gift. Stop
by our shop and pick out one of our many
varieties of fine teas. It'll surely
delight anyone who receives it.



McNulty's
Tea & Coffee Co.

McNulty's Tea & Coffee Co., Inc.
169 Christopher St.
New York, NY 10014
www.mcnultys.com

迎春
Happy holidays



Makabi

97 Third Avenue, New York, NY 10003
(212) 995-5888 www.TheMakabi.com

miki house



Follow
us on

Bloomington's NYC
1000 Third Ave. (79th & Lee, Ave.)
6th Floor, New York, NY 10002

Bloomington's Bergen County
430 Hackensack Ave.
Hackensack, NJ 07601

www.mikihouse-usa.com

**GIVE YOUR LOVED ONE
THE GIFT OF BEAUTY**

ANY SERVICE LISTED ON
OUR WEBSITE CAN BE
PURCHASED AS A GIFT.
PLEASE CALL
TO ENQUIRE.

New customers receive
30% OFF
all services

Shampoo & Blow \$29

Cut Male \$40 up / Female \$40 up

Color \$70 up

Treatment \$90



TORIKAYAMA SALON

230 E. 32nd St. (bet. 2nd & 3rd Ave.)

TEL: 914-440-9165 / www.torikayamasalon.com

Gift Catalog 2011

This page is linked with Chopsticks NY website.
Go to

<http://www.chopsticksny.com/features/056/100>
to check your favorite items online.



Aqua-Collagen-Gel Deep Moisture Mask \$36 (5 sheets/Box)

Each mask is luxuriously infused with ferulic essence (1:1 to 50:50 mg) that neutralizes the skin. Conveniently portable. (so perfect for your holiday trip).

Refer to Dr-Gel Label on [page 43](#)



Aqua-Collagen-Gel Super Moisture \$82 4 23oz/12oz \$40 5 17oz/5oz

This best-selling gel contains skin beautifying ingredients such as serum, collagen and essential mineral and water. No fragrance, staining, irritation or pore blockage.

Refer to Dr-Gel Label on [page 43](#)



Eyeglass Stand \$13

If you often lose your glasses then you need this stand. You'll never lose your glasses plus you'll add style to your interior.

Refer to Product Index on [page 44](#)



Eyeglass Case \$16 and up

This Japanese-made case has a compact and stylish design. It fits easily into your bag to protect your glasses wherever you go.

Refer to Product Index on [page 44](#)



Eyeglass Holder \$40 and up

Hang your glasses securely and fashionably on this beautiful hand-crafted eyeglass holder. Various colors and hook styles are available.

Refer to Product Index on [page 44](#)



F.U.N.Y. \$270

Guttermunch colored glasses are making a big comeback in NYC. They're a must-have for the fashion conscious New Yorker.

Refer to Product Index on [page 44](#)



Custom Silk Filled Kakefuton Single Size \$290-95, Double Size \$340-65

These comforters are filled with genuine mulberry silk. Choose from 40 Japanese fabrics for the cover. Best paired to this exquisite duvet cover.

Refer to J44-6a left on [page 45](#)



Kotatsu Table

Japanese \$265 Rectangular \$885

Traditional Japanese heated table complete with burner and four burner hardware. Top and removable always warmer top. Available in 100 colors.

Refer to J44-6a left on [page 44](#)



Cotton Kimono Robe \$95

Top quality available kimono from Japan. Great as a robe around the house. All sizes and colors. For men, women and kids.

Refer to Kimono Robe on [page 46](#)



Silk Robe \$165 and up

Top quality silk robes from Japan. Silk robe \$200. They make beautiful bathrobes and beautiful lounge wear. Many colors and sizes available for men and women.

Refer to Kimono Robe on [page 46](#)



Strap \$5 and up

These cute strap holding rings coordinate with pattern and key holders. Ask for a card for Christmas. 600 ornaments and gift wrapping discount too.

Refer to Straps on [page 47](#)



Gift Box \$19.50 and up

This gorgeous gift box is made from Japanese washi paper. It's so beautiful that whoever receives it will want to keep it and use it again.

Refer to Kits on [page 48](#)



30 Tea Bag Set \$27

This is the perfect introduction to the world of LUPICHA. From this 30 tea included may vary seasonally.

Refer to LUPICHA Fresh Tea on [page 49](#)



Loose Tea & Tea Bag Set with Handy Cooler \$55-59

This delightful gift box includes one 50 oz. thermos, one 10 oz. jar of Japanese Matcha, 10 tea bags of flavor, 10 tea bags of Pouches Green and a handy cooler.

Refer to LUPICHA Fresh Tea on [page 49](#)



Shop Drop

The following is a list of shops where you can buy Japanese goods, services and art.

✪ Closures available at www.shopstacking.com
✪ Closures not available to go up

FASHION

Upper West	Bo's Kids*	
401 Columbus Ave. (bet. 75th & 82nd St.)		Clothing
211 E. 84th St.		
Midtown East	Miki's House	
100 St. Ave. (bet. 100th & 101st St.)		Clothing

Chelsea	Juniko Yoshikawa	
225 Hudson St. (bet. 25th & 26th St.)		Clothing
210 Hudson St.		

Greenwich Village	Pippin*	
140 W. 4th St. (bet. 1st & 2nd Ave.)		Clothing
140 W. 4th St. (bet. 1st & 2nd Ave.)		
Upper East	Alibi's	
425 E. 94th St. (bet. Ave. A & B)		Clothing
425 E. 94th St. (bet. Ave. A & B)		

East Village	ALIBIS	
425 E. 94th St. (bet. Ave. A & B)		Clothing
425 E. 94th St. (bet. Ave. A & B)		

East Village	Tokyo 1st*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

East Village	Tokyo Joe	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Bo's Kids Vintage	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Mika's Vintage	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Arth	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Facial India	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Kenji's Closet	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Mika's Vintage	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	It's by Elips	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	UNOOLD	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Tokyo Tansu	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Pippin*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Clothing
107 E. 10th St. (bet. 1st & 2nd Ave.)		

J-POP CULTURE

Midtown West	Book DOP*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Book
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Midtown West	Kanikayu Bookstore	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Book
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Midtown West	Midnight USA	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Music
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Midtown West	Midnight Comics*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Music
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Midtown West	Midnight Comics*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Music
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Chelsea	Image Anime*	
107 E. 10th St. (bet. 1st & 2nd Ave.)		Anime
107 E. 10th St. (bet. 1st & 2nd Ave.)		

Upper East **Mekos**

Mekos is a Japanese restaurant and nightclub located in the heart of the Upper East Side. The restaurant is known for its authentic Japanese cuisine and its nightclub is known for its live music and dancing.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.mekos.com

Chelsea **Kanikayu Bookstore**

Kanikayu Bookstore is a Japanese bookstore located in Chelsea. It carries a wide variety of Japanese books, including manga, anime, and general interest books.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.kanikayu.com

Chelsea **Kanikayu Bookstore**

Kanikayu Bookstore is a Japanese bookstore located in Chelsea. It carries a wide variety of Japanese books, including manga, anime, and general interest books.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.kanikayu.com

Chelsea **Kanikayu Bookstore**

Kanikayu Bookstore is a Japanese bookstore located in Chelsea. It carries a wide variety of Japanese books, including manga, anime, and general interest books.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.kanikayu.com

Chelsea **Kanikayu Bookstore**

Kanikayu Bookstore is a Japanese bookstore located in Chelsea. It carries a wide variety of Japanese books, including manga, anime, and general interest books.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.kanikayu.com

Chelsea **Kanikayu Bookstore**

Kanikayu Bookstore is a Japanese bookstore located in Chelsea. It carries a wide variety of Japanese books, including manga, anime, and general interest books.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.kanikayu.com

Chelsea **Kanikayu Bookstore**

Kanikayu Bookstore is a Japanese bookstore located in Chelsea. It carries a wide variety of Japanese books, including manga, anime, and general interest books.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.kanikayu.com

Chelsea **Kanikayu Bookstore**

Kanikayu Bookstore is a Japanese bookstore located in Chelsea. It carries a wide variety of Japanese books, including manga, anime, and general interest books.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.kanikayu.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

Chelsea **J-Life International, Inc.**

J-Life International, Inc. is a Japanese lifestyle and entertainment company. It offers a variety of services, including Japanese language classes, cultural events, and more.

107 E. 10th St. (bet. 1st & 2nd Ave.)

212-462-1000

www.j-life.com

the Power of Foam

Only by using Kokubō's Facial Foaming Net first hand can you truly see how this simple product can create a foam like never before, with such soft, airy, fluffy texture, and a feeling like no other to give amazing results.



"The foam came out much thicker and fluffier than when I try to make it with my hands. The best part was that I only needed a few drops of soap to make plenty of foam. There was a nice tingling sensation as the tiny bubbles popped on my skin." — Debbie (age 33)

"Just using a small amount of cleanser produced so much foam! It felt different because I didn't have to rub my face to get a lather, and I felt refreshed having a soft foam on my face instead of the usual liquid feeling."

— Crystelle (age 28)



"Using the facial foaming net helped produce a light and airy foam that was easy to squeeze out and apply. You don't have to scrub your face directly with cleanser, preventing your skin from drying out."

— Kathryn (age 54)

"I normally have sensitive skin, but the fine foam is so gentle, even my cracked hands are getting better! The foam works like a puffy cushion between my fingers and face, I never touch my skin directly!"

— Ai (age 38)



"The fine foam and tiny bubbles clean my skin so thoroughly and so quickly, I noticed the effects immediately after washing. The results were noticeably fast, giving me smooth, clear skin in just days!"

— Robin (age 43)



KOKUBO

KOKUBO USA, Inc. 3838 Carson St. Suite 216, Torrance, CA 90503 Tel: 310-543-7550 Fax: 310-543-7555

How to Use the Facial Foaming Net



1

Wet the net slightly and spread it across your hand.



2

Add some face wash and rub it in between the palm of your hand to create foam.



3

Scoop the foam with your other hand.



4

Wash your face with this abundant, soft foam.

"We offer the solution to aging odor"

Beauty Advisor of the Month: Ms. Koko Hayashi of misai

What are misai's special features?

We introduce Japanese anti-aging secrets based on holistic lifestyle approach that go beyond cosmetics. We cover skincare, body care, diet and exercise. One of misai's unique features is control of the odor caused by aging, as body odor changes with age. In Japan this is commonly referred to as "aging odor", but people here seem less familiar with this term. We offer the solution to that.

How do misai products work for body odor?

Our body wash and body spritzer are the only products available in the U.S. that can eliminate aging odor (fascioid). Our Japanese perfume eliminates axonal instantly and keeps its deodorant properties for a long time. There are many deodorant like items in the U.S., but they don't eliminate fascioid.

What are some differences between Americans and Japanese?

In general, American products cover up odor by using strong fragrances, but Japanese use less masking fragrances and instead try to eliminate the source of the body odor. Americans take care of body odor by wearing perfume, but strong perfume can be annoying in public. Instead of covering up body odor, it is better to eliminate the source by using deodorant soap.

Another difference between Americans and Japanese is diet. Excessive intake of meat and fatty foods increases body odor, so a balanced diet is important not just for one's health but also for body odor control.

misai
www.misainetusa.com
TEL: 203-617-1344

Beauty Tip

from Ms. Hayashi



Japanese are very about sun protection. Because 90% of skin aging comes from UV damage, they use umbrellas or wear gloves on sunny days. You might think sun care is only for the summer, but UV protection is necessary all year. Applying sunscreen every day is a must, but so is wearing sunglasses, hats or gloves for protection. Another tip is skin testing. Testing is good for you and the same applies to your skin. When you apply new products, every day, your skin becomes dry so that it depends on the moisturizer and stops producing natural oils on its own. Once a week, I recommend stopping nighttime moisturizer in order to train your skin to carry out its original function of supplying moisture by itself.

Become Beautiful with Bone Therapy

We can make your face beautiful, slim, and well shaped

The new technique developed in Korea, Bone Therapy has finally come to New York. Providing a direct stimulus to the bones and muscles, it improves blood circulation, and increases collagen production from the bones and joints. In this way the face becomes smaller and superfluous fat shape are removed.

Salons in Korea and 4 in Japan

Additionally using bone therapy techniques, troublesome spots on your body can be corrected and beautified.

Unhappy face care: Face Rehabilitation Care, Body Hair Care, Pelvic Care, Breast Care, Arm Care, Back Care, Hip & Pelvic Care, Belly Muscle Care, Thigh Thinning Care, Body Weight Care, Cervical Legs Care, Breast Care

Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.

See the website for details

www.beautymade.com/en/



YAK SON HOUSE 38 W. 32nd St. #601 New York, NY 10001 Tel: 212-564-7474

West Village Hair Studio
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

East Village S2S-THEORGO WG
142 W 4 St. (Washington Pl. & St. Ave.) F 200
212-411-5425 M 200

East Village BOO
246 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-475-2222 M 200

East Village Anguished
212 E 18th St. (bet. Ave. A & B) F 200
212-229-9033 M 200

East Village Olin's
361 Ave. A (bet. Ave. C & 10th St.) F 200
212-971-5252 M 200

East Village Hair Date
320 Powers St. (bet. 1st & 2nd Ave.) F 200
212-229-8291 M 200

East Village Hair Mates Downtown*
230 Ave. C (bet. 1st & 2nd Ave.) F 200
212-971-7472 M 200

East Village Hair's Caper II
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village i Salon*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village K2 Salon*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village Keyser Salon*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village Parks Salon*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village O Hair*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village Ridge Salon
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village S2S-THEORGO BT
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village S2S-THEORGO BT3
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village Skunk
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village Sukowich Hair*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village Ueno Salon*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

East Village Yu-C Salon*
214 E 18th St. (bet. 1st & 2nd Ave.) F 200
212-525-8291 M 200

Soho Salon Menu
Whispered word by the master and mastermind of Soho's hair scene - Salon Menu. Fully opened in Soho in Soho, New York. The salon offers an extensive, long-term hair styling techniques as well as color and hair care products. A relaxing atmosphere.

Soho Lashes Salon Prince St
11 Prince St. (bet. Broadway & 1st St.) F 200
212-211-2211 M 200

East Village Cosmetics Salon & Skn
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Long Island LI Wave
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Westchester Aloha Salon
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Westchester Hair Studio NAKA*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Westchester Hair's Hair Salon*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Westchester Monitors*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Westchester Salin Salon
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

New Jersey Aloha Salon*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

New Jersey Katana Salon*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

New Jersey Miami Beauty Salon
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

New Jersey Salin Salon
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

New Jersey Tech Hair Express*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

SPA

Midtown West Easy Lash Hair Removal*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Midtown West Wilson Gray Skn
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Midtown West Parrot Lash
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Midtown West SH2SKA New York
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Midtown West Hair Day Spa*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Midtown West MOONFLOWER SPA*
111 E 10th St. (bet. 1st & 2nd Ave.) F 200
212-211-2211 M 200

Green Towns Auro Wellness Spa
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns NIKI SPA HOUSE*
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Polynesian Living
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns What Beauty
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns New York Electrolysis
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Supply Spa
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns TANNED Skincare
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Cares Beauty Center
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Facial Spa
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns KISS BEAUTY SPA
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Spring Thyme Wellness Spa
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Suite de Beauté
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Spa Castle
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns Suite de Beauté*
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Green Towns King SPA Palace
49R Ave. (bet. 116 & 118 St.) F 200
212-211-7171 M 200

Format Ad
from \$44 per month
Please contact us
for detail.

CHOPSTICKS NY
TEL: 212-431-9970 (Ex.130)

Beaute des Arts
Anti-Aging Solutions

December Special:
15% OFF
all breast procedures

Skin Rejuvenation
Wrinkle Reduction (Laser and Peels)
Breast and Lip Augmentation
Eyes, Nose, Facial & Body Contouring
Botox and Fillers, Fat/Skin Cell Injections

Luis A. Cenedese MD FACS
30 Central Park South, New York, NY 10019
212-371-0065 / www.luisacenedese.com
Board Certified Plastic Surgeon
Member of ASPS (American Society of Plastic Surgeons)
Director of Surgical Services

Stress-less in Chelsea

Relax with a full body Shiatsu massage. Our therapists are here to help you release stress and improve your health.

Come in and experience Shiatsu.

Hair styling, coloring and perms services are also available.



Cowlicks Japan

Hair and Shiatsu Salon
137 West 19th Street
(between 10th & 20th)
212-247-2123

Please visit us at cowlicksjapan.com for more information

20% OFF
10% OFF

www.katsukosalon.com

For a Beautiful You...

Specialty Haircare
\$45

Full Head of
\$150

Whole head
\$120

30 years of
experience & results

KSS BEAUTY SPA
www.kssbeautyspa.com

127 Court St. (bet. Canal & Market St.)
212-696-9121 **By Appointment Only**
Mon-Fri 10am-6pm Sat 9am-5pm Sun 11am-5pm

HNY
HEARTS NEW YORK SALON

ALL SERVICES 20% OFF FOR FIRST TIME VISITORS

10 E. 34th St., 2nd Fl. (bet. Park & Madison Ave.) 212-630-6990
Tue-Sat: 12pm-7pm Sun: 12pm-7pm
www.heartsnyc.com

Preserve the natural beauty of your hair

Newton Chapel, NY
and get the
Salon Conditioner
(Hair Treatment)
for \$35 (regular price \$50)
Offer is valid until the end of
December

YUI **YUI SALON**
www.yuisalon.com

343 WEST 111TH ST., NYC 10026
48th & 49th St. & WADSWORTH ST.
TEL: 888-647-9103

HOLIDAY SPECIAL
until 12/31/2011

All regular facial treatments **25% OFF**

Micro Dermabrasion + Deep pore cleansing **\$100**

Micro Dermabrasion **\$50** (reg. \$100)

Stress Relief Facial **\$100** (reg. \$150)

Anti Aging Facial **\$100** (reg. \$150)

*Various other treatments are available

Nihon Day Spa

15 W 44th St. 14th Fl. (bet. 5th & 6th Ave.)
Mon-Fri: 10am-9pm, Sat & Sun: 10am-7pm

Reservations required. Please call for details. **212-575-7692**

WINTER SPECIAL OFFER

Cut + Color + Treatment
only \$99

*additional \$10 for long hair
*offer valid through 12/31/2011

Michi Beauty Salon
208 E. 68th St. (bet. 1st & 2nd Ave.)
Tel: 212-732-9129

RH PLUS SALON

RH+

885 3rd Ave. 2FL. (bet. 49th & 50th St.)
212-666-8888 www.rhplussalon.com
Mon-Fri: 10am-8pm
Sat & Sun: 10am-7pm

Tomoko Shima Hair Salon

WINTER SPECIAL
MON-FRI 10AM-8PM
SAT/SUN 12AM-7PM

New clients only **20% OFF**

- Women's Hair Cut + Color + Strand Sp.
- Japanese straightening + Cut/Perm Smoothing

Don't miss
215 W. 46th St. (bet. 7th & 8th Ave.)
www.tomokoshima.com
Tel: 646-434-5277

Upper East Side
271 E. 68th St. (bet. 1st & 2nd Ave.)
www.tomokoshima.com
Tel: 212-732-8628

www.tomokoshima.com

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterizes Japan's spirit of constantly improving quality.

Vol. 17 - MONO of the month

WACOAL THERMAL WEAR

Wacoal is a Japanese brand known throughout the world for creating high-end athleisure apparel for over half a century. Through its tabulating a human sciences research laboratory in the 1980s, Wacoal has conducted research on Asian women's bodies so that products could be tailored to contemporary needs since Asian women's bodies have unique characteristics. Through innovative research and craftsmanship, Wacoal creates the perfect undergarments for women. Wacoal is best known in America for their bras and panties. Now they are introducing Asian lines exclusively online including thermal wear engineered in Japan.

Most people think that thermal wear is rich, bulky, and made for older ladies or skiing. But Wacoal has revolutionized the way we think about thermal wear. They have found a way to make it more fashionable and wearable for women. Many women have an intolerance to the cold, so it makes a difference if they are wearing one extra layer. It's also important to make something that's chic. Wacoal thermal wear is soft to the touch, lightweight, and made in Japan from the product development to the raw materials to the sewing. This highly innovative thermal wear helps to shut out the cold air on the outside while creating a warm layer of air on the inside. It's as if your body has been wrapped by warm air. At the same time, the thermal wear is excellent with moisture absorption.

Currently, Wacoal has two types of thermal wear: microtuning and natural cotton. The microtuning thermal wear has been extremely popular in Japan for years. Specially-fabricated acrylic has been refined into extremely

fine fibers, much thinner than a strand of hair. Incorporating rayon into the acrylic fibers keeps the moisture close to your body, feeling smooth and silky on your skin.

The newest series of Wacoal thermal wear is made of the highest-quality natural cotton (33% cotton and 27% synthetic materials), and comes in two types: single and 2-ply (quilted). The natural cotton thermal wear uses the special, handpicked cotton that is found 1/100,000th in the world. (Data provided by TOYOBO CO., LTD., 2010) An unprecedented warmth has been achieved by this exquisite cotton due to the soft, longer fibers, keeping you extremely warm through creating the most comfortable temperature around your body and maintaining it. This cotton thermal wear is perfect for people who cannot wear synthetic materials or for those who want to wear natural fibers.

Wacoal thermal wear is available in 34 stores, and catalogs. They can be purchased via Wacoal's online store, "Wacoal World" (www.wacoalworld.com).

Wacoal Holdings Corporation

Wacoal is one of the leading intimate apparel manufacturers in Japan. Founded in 1940, the company has continued to create products needed by women to support their lifestyle and make them even more beautiful. The recently launched online store, Wacoal World features products that are specially designed with Asian women's bodies in mind to suit their petite and slender frames.

Wacoal America, Inc.
www.wacoal-america.com
 Wacoal World (online shop)
www.wacoalworld.com



Japanese innovation forms new, top-quality cotton into luxuriously soft fabric.



Thinner cotton fiber Wacoal uses (left) effectively holds warm air in the woven materials as compared to the standard cotton fiber (right).



Wacoal's premium cotton thermal wear is soft, thin, and keeps you warm all day.

FINDING PEACE THROUGH THE RITUAL OF THE TEA CEREMONY

In this busy society of ours, particularly here in fast-paced New York City, it is sometimes hard to find a moment of quiet. Very often we look to customs of the past for hints when searching for salvation. This is true in the case of the tea ceremony (*Cha no Yu*), a soothing ritual that was established several centuries ago and still widely practiced in modern Japan.

Tea was brought to Japan from China around 13th century for medicinal purposes. During the Muromachi period (15th century) imported tea goods from China were used as ornaments in living rooms and as tea stands, and *Cha no Yu* became firmly established. Finally it was the 16th century when the tea master, Sen no Rikyu (1522-1581) gave *Cha no Yu* its final form.

I had the pleasure of spending time at a tea ceremony with Omote Senke tea instructor, Yasuko Hara. Omote Senke is one of the three houses that recognizes Sen no Rikyu as their founder, and are dedicated to preserving the *Cha no Yu* that he developed. His world was that of the warring states, and the tea ceremony provided respite for townspeople who established a tea room in a hut on the top of a mountain. Their purpose was to put themselves off from the everyday world, in order to quiet their hearts and gain a moment of peace.

Hara explained that through *Cha no Yu*, moments of peace can be found in today's frenetic world as well. One simply has to strive for Harmony, Respect, Purity and Tranquility, the Four Principles of Tea as put forth by Sen no Rikyu. This sounded like a tall order, but Hara insisted that all it takes to incorporate this into your daily life is reaching this mindset via *Cha no Yu*. Could it be that the key to achieving serenity was as basic as enjoying a bowl of tea?

Well, yes and no. Yes in that *Cha no Yu* is not as formalized as many of us might think it is. For example, the tea ceremony that I participated in was

called "table tea", meaning that we sat in chairs as opposed to having to endure ass-jerking on one's heels! Hara shared why this is allowed: "There are many levels of formality, and despite its casual appearance table tea is just as serious in spirit."

However, the world of *Cha no Yu* is a complex one, and there are certain procedures that must be followed. It was fascinating to watch the person making the tea execute each step carefully and precisely, such as when she held up the prepared tea to offer her gratitude to the gods. Attendees also have to perform their roles accordingly. Before even touching the tea, we ate a *wagashi* (seasonal Japanese sweet) that would offset the matcha's bitterness. After receiving our frothy bowls, we had to turn them twice before drinking so as not to put our mouths on the same spot where the gods had drunk from. It was recommended that the entire bowl be finished in 3-4 sips.

Well, or beauty not directly visible to the eye but in the atmosphere, is a pervasive part of the Omote Senke tea ceremony. Hara highlighted that the tea tools employed are just practical items, nothing flashy. The ceremony itself is conducted as simply as possible ("as naturally as water flowing"), and with no unnecessary movement. The room is decorated with items reflecting the season and the guests. Hara explained, "This all goes back to the original concept of creating one world, the tea room as top of the mountain." The next time the city's banking home have you feeling stressed, why not find your own peaceful spot by trying Omote Senke *Cha no Yu*?

—Reported by Stacy Smith

Omote Senke Tea Ceremony, Eastern Region Office
TEL: 03-4344-0344
Contact: sara@omotesenke.co.jp
www.omotesenke.jp/Japanese/eng/



1. "Table tea" is a type of tea ceremony serving tea while sitting at a table. 2. Simplicity of the tea utensils expresses a "wabi" aesthetic. 3. After matching green tea and sweet, wagashi complement each other. Sweet is chosen to match the season like sakaki for spring.



Nihongo YOMOYAMA Talk

Yomoyama literally translates as "mountains in all directions" but is used to mean "miscellaneous things." Here we randomly pick a topic and take you deeper into the complex world of the Japanese language.

How Japanese Characters Were Developed

In the previous issue, we discussed how Japanese people use multiple characters to read and understand written materials effectively. Hiragana and katakana are the two types of characters that Japanese people created, but these both come from kanji, Chinese characters.

After the introduction of kanji from China around the fifth and sixth centuries, Japanese people used the characters for writing, but they gradually began to use a cursive style more often than the printed style of kanji. The cursive style was modified into manyo-

gana, a simplified version of kanji around the eighth century. Look at the following five examples of this modification. The first letter is a kanji and the second is hiragana.

安-あ、以-い、字-う、衣-え、於-お

You can see the resemblance between each pair of characters. Manyo-gana is believed to have consisted of almost 300 characters at the end of the Heian period (around the twelfth century). Ever since the Japanese government standardized elementary school education in 1903, there have been 48 hiragana characters in use.

Although katakana shares the same origin as hiraga-

na, the history and steps toward its development are different. It is thought that katakana was originally used by ninth-century monks for writing small notes that would aid in their reading of Chinese writings. They used manyo-gana at first, but once the notes were supposed to be easy to read, they became increasingly simple. As you can see in the following examples, katakana characters are made from parts of kanji.

阿-ア、伊-イ、宇-ウ、江-エ、於-オ

It is believed that there were over 200 katakana characters originally, but the number has shrunk to the 48 that are currently used today.

Nihongo
日本語
にほんご
ニホンゴ

JF 日本語講座
Japanese
Language
Course

Nippon Club CULTURE COURSES
日本クラブカルチャー講座



NEW JF Japanese Language Course

Winter 2012 at The Nippon Club

For Beginner through Intermediate Learners
Interactive and Small Classes

Registration Starts December 5, 2011

For More Information:

www.nipponclub.org/culture, www.jfny.org/language

Let's Experience Fun Conversation & Culture with Us!

Exciting FREE Workshop (無料ワークショップ)
Tips for Socializing in Japanese -Language & Culture-
December 8, 2011 (THU)
6:30 pm - 7:30 pm @ The Nippon Club
Space is limited! Please RSVP by Dec. 5 to:
culture@nipponclub.org (212) 581-2223



THE NIPPON CLUB

145 West 57th St., New York, NY 10019
(212) 581-2223 / www.nipponclub.org



151 West 57th St., New York, NY 10019
(212) 486-0296 / info@jpfny.org

Manga & anime REPORT

The Best Mangas of 2011

By Yusuke Nomura

As 2011 winds down to its final month, it is a good time to reflect back on what the year had to offer in the world of manga. It was a year where female artists reigned in the shounen/seinen manga (manga geared towards the male youth), and evil spirits came back with full throttle. Below are my choices of this year's five best mangas.

1. Drifters by Kouta Hirano

Famous for portraying the dark side of humans, the common theme throughout all of the author's stories is that humans are not saints. In *Drifters*, the author brings to life historical figures like Nabeshima Hitler, and Rasputin. They are summoned back from the dead for their specific skills to fight the evil that is destroying the world. The accurate portrayal of human darkness balanced with a fantastic utopian story makes this a must read series for this year.



Written by a female artist, the story focuses on two namesakes, Buddha and Jesus Christ who have come to earth for vacation in Tokyo. The comedy centers around the duo who try to hide their true identity, while reacting to every day Japanese society. The story is truly original and the characters are well established.



2. 3-gatsu no Lion (March Comes in like a Lion) by Chika Umino

Although you would never know it from the cute illustrations and the fact that it is written by a female artist, the series was called "the most masculine manga in shounen manga today" by Sho Fumetsu, writer of *Hokuto no Ken* (*Fist of the North Star*). It is a portrait of a teenage boy who came from a tough background, but became a professional shogi (Japanese chess) player at the age of 15. The manga takes as though his battles in life and with shogi. The sincerity and the diligence the characters live their lives with will make even a grown man shed some tears every now and then. You don't have to know shogi to enjoy the story.



4. Ohayonogatari (Hi Side Story) by Kaori Mori

Another female artist who is known for her incredible story-telling skills, Kaori Mori is also known for her extremely accurate and detailed historical settings. Her new series is a collection of stories from various parts of the world and time in history of women who went off to become brides. Although the stories are fictional, the author's accurate and well-researched settings make them extremely believable. The main characters and settings change with every volume.



5. Blue Exorcist by Kazuo Kato

The 13 year old protagonist and his brother are sons of Satan, but are raised by a priest. Only the protagonist inherits the powers of Satan, but the younger brother has expert knowledge on Exorcism. Together they protect the earth from Satan's destruction. The Devil and Satan have always been popular subjects for manga, but this female author brought the genre to the forefront again this year with this widely popular series that has an incredibly rich story line.



Yusuke Nomura

Editor of anime and manga related products for Kinokuniya. Co-owner of Manhattan location. Favorite anime by Teito Haruoka is his most favorite manga in 2011.

HOLIDAY COUPON

Bring this ad to receive

20% OFF

on purchases of \$50 or more.

Good for books, magazines, CDs, DVDs and other selected gift items.

*Cannot be combined with other offers. Valid through Dec. 15th, 2011.

BOOKS ■ Kinokuniya

1673 Ave. of the Americas
(bet 49th & 51st St across from Bryant Park)
New York, NY 10018 P. 212.465.1700
nyinfo@kinokuniya.com / www.kinokuniya.com

400 4001 and 4000 4000 4000 4000 4000 4000 4000 4000 4000 4000





School Guide

The following is a list of schools where you can learn Japanese online.

➔ www.chopsticksonline.com
➔ www.chopsticksonline.com

LANGUAGE

Upper West **Now True Self**
901 Broadway (at 4th Street) | www.nowtrueself.com
212-444-4444

Upper West **NY Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Midtown East **Analy Language Institute***
200 W 10th St, 11th fl | 212-678-4444 | www.analy.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Midtown East **Wild Learning**
100 W 10th St, 11th fl | 212-678-4444 | www.wildlearning.com

Traditional

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Upper West **Japanese Language**
200 W 10th St, 11th fl | 212-678-4444 | www.nyjapanese.com

Our workshop includes:

- Simplest Sword (Judo)
- Simplest (Judo)
- Japanese Character Design
- Japanese Classical Dance (Noh)
- Japanese Dance

FREE CLASS FOR 100 for adults / \$15 for students

REDO BOX JAPANESE CULTURE CENTER

212-754-0000 / Email: info@redobox.com
55-20 27th St, Long Island City, NY 11101 / www.redobox.com



NY 285 Hudson Ave, 5th Fl, @ 39th St, NYC 10014
NY 300 Old River Rd, 2nd Fl, Edgewater, NJ 07020
212-947-3334 / www.kkny.net



Japan Shin-Way Karate 211-265-0293	Ochoa School Belmont
MARTIAL ARTS	
Upper-White Johannes P. (Owner & 3rd Degree S.) 440-483-0782	Aikido Jap Hara Belmont
Upper-White 300 E. 4th St. 2nd Fl. 10104-1000 212-491-0171	Kaikoku Budo Institute Judo
Upper-White 171 W. 10th St. 4th Floor & Grounds 212-229-0252	Sherry's Matsubayashi Karate
Upper-White 264 W. 30th St. 3rd Floor (10th Ave) 212-229-0252	Shoshun Karate-Do NY Karate
Upper-White 887 Broadway Ave. 2nd Fl. 10013-10013 212-221-1132	UWS Karatekan Karate Karate
Upper-White 300 E. 10th St. 3rd Fl. 440-509-0252	Aikido Shiba Dojo Aikido
Upper-White 1100 1st Ave. 10th Fl. 212-629-6252	YUBIKAWA Kendo Karate Karate
Upper-White 1000 1st Ave. 11th Fl. 10013-10013 212-629-6252	Ultimate Karate USA Karate
Upper-White 200 E. 10th St. 3rd Fl. 10th Ave 212-221-1132	WTKO Hombu Dojo Karate
Midtown-White 500 W. 11th St. 11th Fl. 10th Ave 212-221-1132	D-Gu Karate
Midtown-White 500 W. 11th St. 11th Fl. 10th Ave 212-221-1132	New York Budo Kai Karate
Midtown-White 500 W. 11th St. 11th Fl. 10th Ave 212-221-1132	Shogunbudo New York Karate
Midtown-White 500 W. 11th St. 11th Fl. 10th Ave 212-221-1132	Shodokan Karate NY Karate
Midtown-White 500 W. 11th St. 11th Fl. 10th Ave 212-221-1132	World System Karate Karate
Midtown-White 500 W. 11th St. 11th Fl. 10th Ave 212-221-1132	Kanchoikan Karate Karate
Midtown-White 500 W. 11th St. 11th Fl. 10th Ave 212-221-1132	OTOGUMI KARATE NY Branch Karate

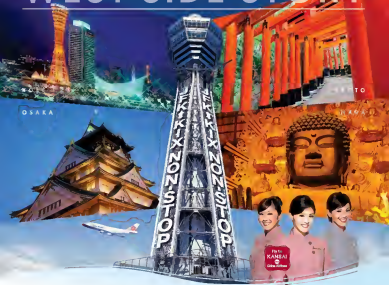
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	New York Aikido* Aikido
Chikara 211 10th St. 10th Fl. 10th Ave 212-221-1132	Shin Budo Kai Aikido Aikido
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Shogunbudo NYC Branch Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Tiger Schoolmaster's Mu
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	U.S. Budo Kai-Kan* Mu
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	World Seido Karate* Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	World Karatekan Karate Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Karate New York Dojo Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	New York Jiu Jitsu* Jiu Jitsu
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Kee Zee Institute Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Osaka Judo Club* Judo
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Aikido of Taiji Shogun Aikido
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Japan Karate Assoc. Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	School of Ninjutsu Mu
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	NY Jiu Jitsu Karate Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Judo & Judo Karate Judo
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	OTOGUMI KARATE NY Branch Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Polynesian Karate School Karate
Chikara 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Yoshitane Judo Karate Judo
OTHER	
Upper-White 100 E. 10th St. 10th Fl. 10th Ave 212-221-1132	Shogunbudo NYC Branch Karate
Upper-White 100 E. 10th St. 10th Fl. 10th Ave 212-221-1132	Sami Weaving Arts Weaving
Midtown-White 100 E. 10th St. 10th Fl. 10th Ave 212-221-1132	Mud, Sweat & Tears Pole

Midtown-White 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	The Magma Club Dance
Midtown-White 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	The School for Storage Storage
Midtown-White 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Toku Shogi N.Y. Jewelry Making
Midtown-White 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	The DOJO* Karate
Midtown-White 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	CEBU Japanese Dance
Midtown-White 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Sackie's N.Y. Dance Co. Dance
Midtown-White 147 W. 10th St. 10th Fl. 10th Ave 212-221-1132	Toku Kyudojo Karate
POWERJOBS.COM Are you an Engineer, Technical or Sales/Representative Professional looking for a career in today's tough economy? Check Out www.powerjobs.com	
www.powerjobs.com is free! • No consulting fees • No advertising or job openings • All new opportunities and job posts	
Group & Private Lessons Chinese Karate Japanese Thai Hill's Learning 1414 Lexington Ave. 10th Fl. New York, NY 10017 Tel: 212-512-1900 www.hillslearning.com	

Brooklyn www.hillsllearning.com 212-512-1900	Jersey phone studio Phone
New York www.hillsllearning.com 212-512-1900	Japanese Cooking Studio Cooking
* Chopsticks NY available to pick up	
Format Ad from \$64 per month Please contact us for detail. CHOPSTICKS NY TEL: 212-431-9770 (Ex. 130)	
Japanese Language House • 12-level small classes from \$18/hr • All active teaching university instructors • Winter/Spring semesters (11/17-4/16) • Early-bird special registration by 1/10 www.japanesehouse-nyc.com 211 E. 4th St. 10th Fl. (near 1st Ave) Tel: 212-648-5415	
JAPAN POP QUIZ Where is the Tokyo Disney Land located in? • Tokyo • Gumpu • Chiba • Yokohama	

JAPAN'S

WEST SIDE STORY



Enjoy the Only Non-stop Service Between New York and Osaka.

Osaka, Kyoto, Nara and Kobe... the Kansai area is proud of its long history and rich cultural heritage. China Airlines – the only non-stop service from New York – is the shortest way to its gateway, Kansai Airport. Our Business Class with a wider seat-pitch is known for award-winning in-flight service, and Economy Class with attentive Asian hospitality is a great choice for casual traveling. As a member of SkyTeam, you get more benefit through our frequent flyer program. For your business trip or sightseeing to the West Side of Japan, China Airlines provides you the best way to the Kansai area.

FLIGHT SCHEDULE

CI 811	NEW YORK	8:00 AM SAT	06/04/04	4:35 PM FRI 03/03	KANSAI
CI 800	KANSAI	1:00 AM SAT	06/07/04	12:00 PM THU 02/26	NEW YORK

*This timetable is valid for the period of 11/01/2003 through 10/31/2005. Departure/arrival at JFK. † Regularly Airport Terminal 1



CHINA AIRLINES

www.china-airlines.com

Kitakata: A Legendary Ramen Town

If you ask which are the top three regions for ramen in Japan, the answer will be Sapporo, Hakata and Kitakata. The first two are big cities that have over a million people respectively. On the other hand, Kitakata is tiny, with a population of only 56,000, but despite the small size, there are 120 ramen shops in this town.

Located in the Aizu Basin (see side column) in the western part of Fukushima Prefecture, Kitakata City is rich in natural spring water, which is the secret to producing high quality brewing products like *yu* (local craft sake) and *abura* (soy sauce) as well as ramen. Kitakata also developed as the hub of land transportation during the Edo Period (1603-1868), allowing it to export lots of food supplies including *nikushiki* or dried sardines, which is an important ingredient for making the delicious broth for Kitakata ramen.

Kitakata ramen features thick, flat and curly noodles with distinguished texture served in pork and *nikushiki* based, shoyu flavored soup. Originally the style was created by a man from China, who opened the first ramen house, Genkaiin in Kitakata in 1905, which is still open today. Afterwards, the ramen culture spread throughout the city due to its convenience, reasonable price and delicious taste. Locals loved it so much, they

ate ramen even for breakfast, what they call "Azu-Roh (morning ramen)." Currently, 8 ramen houses in Kitakata serve "Azu-Roh." *Bansho Shokudo*, *Makoto Shokudo*, *Ippen*, *Abe Shokudo*, *Kichu* and *Asano Shokudo*.

Though ramen had been a staple for Kitakata people, it was not until the 1970s when Kitakata gained its recognition as a ramen city. As mentioned, since Kitakata traditionally prospered as an important center of transportation with a thriving brewing industry, naturally a lot of warehouse were built. In the 70s, tourists started swimming to the city to see historically beautiful warehouse buildings, and they happened to discover the delicious local ramen, which led to Kitakata ramen's national fame.

There is no specific season for enjoying Kitakata ramen and beautiful, landmark warehouses, but February might be particularly exciting. The Kitakata Ramen Festa has been held every winter since 2001, attracting more than 10,000 visitors every year. In this two-day event, 8 renowned ramen artisans from across the nation are invited to present their craft ramen, allowing people to try special regional types of ramen from all over Japan, in just 1 city. In the year 2012, the Kitakata Ramen Festa will be held February 18 and 19.

AIZU BASIN AND AIZU-WAKAMATSU

The Aizu basin is located in Fukushima prefecture at the border of Niigata, Yamagata and Tochigi prefectures. The high quality natural water in the region helped develop the brewing industry for mill years as well as shoyu, resulting in a rich food culture. Also, many small rustic towns that sprang up are scattered throughout the region, making it a perfect place to unwind while enjoying local delicacies. Aizu-Wakamatsu is the most populated city in the region and rich in history. The city embraces the Torii Gate Castle, well known for the tragedy of Byakkouta, when a group of teenage travelers from the Aizu clan committed suicide in the battle that led into the Meiji restoration (1868). Aizu-Wakamatsu is a barely minute from Aizu away from Gakutei.



How to get Kitakata from Tokyo

By train: Tokyo Ito Tokyo Shinkansen 85 min |
→Comryne Ry. JR Ban'ei/West Line 35 min |
→ Kitakata

By car: Tokyo Ito Tokyo Expressway 125 min |
→Comryne Junction (Ban'ei Expressway 40 min) → Aizu-Wakamatsu Interchange (Route 121 30 min) → Kitakata
By plane: Fukushima Airport (90 min by taxi) |
→Comryne LRT Ban'ei West Line 35 min |
→ Kitakata

Featured ramen houses in this article

Genkaiin +81-241-22-0081
Bansho Shokudo +81-241-22-0201
Makoto Shokudo +81-241-22-8232
Ippen +81-241-22-8880
Abe Shokudo +81-241-22-3004
Kichu +81-241-24-3480
Asano Shokudo +81-241-22-8181

To get more information about ramen houses in Kitakata and the Kitakata Ramen Festa, contact Kitakata Ramen Association
2044-2 Dohmatsu, Higashi, Kitakata city
Fukushima JAPAN 984-0805
TEL: +81-241-22-6200
www.kitakata-ramen.jp



By combining the quality local produce such as shoyu, natural water and *nikushiki*, the ramen in Kitakata highlights great umami flavor in the broth and unique "fat-sister" noodle texture.



Long standing, Makoto Shokudo, serves classic ramen that embodies the Kitakata style. Giving rich, yet refreshing flavor, its slightly cloudy shoyu soup is exquisite.



Kaneshu is one of the renowned shoyu and miso producers with over 160 years of history. They have beautiful warehouses that are still in use.

EXPERIENCE JAPAN IN THE SKY



LIMITED SPECIAL
New York + Tokyo
DEPARTURES FROM DEC. 31st - JAN. 1st
\$1,240*
*Per person, based on 2 adults, taxes, fees, and airport charges as of Nov. 2011

Prizes and is the lowest airfare for the same date and the number of seats which can be purchased at this low is limited. Fare conditions are subject to change without prior notice. Other conditions may apply.

ANA
All Nippon Airways Company, Ltd.

ANA Sales America 1-800-258-6868
info@anausa.com www.anausa.com

Special Exclusive KIE/China Airlines Package

Exclusive China Airlines Special Package to Osaka starting at \$999!

Kyoto Package also available from \$1099

Price includes roundtrip airfare, hotel and all taxes and fees. Please contact us for Japan Rail Pass and optional tours.

CHINA AIRLINES



Japanforyou.com
Kansai International
Hours: 9am-5:30pm EST (Mon-Fri) info@japanforyou.com
1-800-422-3481

wanna read back number?

Easy Navigation,
Exciting Articles,
More Convenient!!



www.chopsticksny.com

5 Days 3 Nights Tour

OSAKA \$1,069
KYOTO \$1,099

Tour prices include:
• Round trip airfare for JFK, Osaka
• 3 Nights Hotel Stay (twin)
• Taxi/Fuel Surcharge

ANNET NEW YORK, INC.
TEL: 212-347-1990
NEWYORK@ANNETUSA.COM

Japan Rail Pass 5/Every Mon, Thu, and Sat.

JAPAN AIRLINES **CAITAL HOTEL** **EXCEL** **limited Package**

Stay Strong Japan!!



**Go to Japan with Japan Airlines!!
Stay at Tokyu Hotel!!**

The Capital Hotel Tokyo
Akasaka Excel Hotel Tokyo

2 nights with breakfast

AIRPLANE TICKET + HOTEL + ONE WAY LIMOUSINE TICKET

from \$1350+tax

IACE TRAVEL

1-800-872-4223 / 212-972-3290

Japan, Excludes Discovery

The World Heritage Sites of Japan

GUSUKU (CASTLE) SITES AND RELATED PROPERTIES OF THE KINGDOM OF RYUKYU
(Recognized by UNESCO in 2000)

The Kingdom of Ryukyu was prosperous between the 13th and 17th centuries when it served as the center of economic and cultural exchange for southern Asia, China, Korea, and Japan. Although it is now a territory of Japan called Okinawa, the Kingdom of Ryukyu represented a cultural development path completely different from that of Japan. The political and economic decline of the Kingdom of Ryukyu was different from those of the countries surrounding it, and the varying assimilation of the site demonstrates Ryukyu's unique cultural identity. Unlike Japan's castles, Shuri-jo Castle, a highlight of the World Heritage Site, did not serve like a fortress but rather as a palace.

Photo: Starting of the Shuri-jo Palace
(Shuri-jo Palace, Okinawa)





Exhibition

November 18 – December 2 FREE

Calligraphy Exhibitions by Katana Hachirobe (Makers)



Japanese antique store, Makers will host a calligraphy exhibition featuring artist Katana Hachirobe. Studying the traditional style and method of calligraphy, Katana Hachirobe has been experimenting with his calligraphy in many forms and has developed a distinctive, personal style. He focuses on the lines and points of a kaisei character and re-examines them in an artistic expression, and has cultivated a calligraphic art form that transcends the boundary of time and language.

Location: 17 2nd Ave., 2nd floor (12th fl.)

New York, NY 10003

Tel: 212-693-0988

www.makers.com

Through December 18

Fiber Futures: Japan's Textile Planners Japan Society

Fiber Futures: Japan's Textile Planners showcases the dynamic field of Japanese fiber art. Organized as a joint show jointly presented by Japan Society and International Textile Network Japan in collaboration with Tama University Art Museum, the works on display range from ethereal silk and hemp to paper pulp and synthetic fiber using methods that are sometimes deeply traditional, but sometimes employ the latest weaving and dyeing technology along

with an environmentally conscious "green" ethos. Moving far beyond traditional utility, Japan's textile planners have joined and present to create innovative, beautiful and sometimes challenging works of art.

Location: 333 E. 4th St., 2nd floor (2nd floor)

New York, NY 10017

Tel: 212-402-1137 / www.jpssociety.org



Gakko Harwood (1947-) W DMS, 30th Floor, 100th Street, New York City. (Work on approximately 157 in 1400 cm) Courtesy of the artist.

Through December 8 FREE

Toyo Tachiyu: Chemical Drawing Exhibition Resonance

Resonance will be hosting an exhibition of the recent chemical works of artist Toyo Tachiyu. A native of Japan, Toyo has been taking photos and painting for 25 years. With his "Back to Basics in 2009" philosophy, the artist will demonstrate a motif inspired by poems and magazines as well as his friends, family and neighborhood.

Location: 40-26 59th St.

Long Island City, NY 11101

Tel: 718-296-3882 / www.resonance.com



December 5-7 FREE

Dyed & Brocade Flowers: Rubeo Endo's Art Craft Flower Exhibition

The Nippon Gallery

The Nippon Gallery will hold an exhibition of dyed flowers and brocade flowers by Rubeo Endo, an upcoming craft flower artist. She incorporates traditional Japanese materials such as textile from Hida City, Kyoto, into her artworks. The venue are also handmade from tatami mats, paper lanterns and brocades. The exhibition will invite you to the world of elegant and classic art craft flowers.

Location: 165 W. 20th St., 2nd floor (2nd floor)

New York, NY 10011

Tel: 212-546-2023 / www.nipponcity.org



Performance

December 4

Performance: Flunking Japanese: Traditional Performances and Songs for Kids

Fun Fun Japan Project

With the mission of promoting Japanese traditional culture to American kids and family, the organization, Fun Fun Japan Project will have a live performance at Flunking Poetry Club. The song and dance performance featuring Japanese traditional instruments such as washtub (Japanese drum) and Ocarina (bamboo flute) is programmed for children, and during the intermission, they will be able to try washtub. Families are welcome.

Location: Flunking Poetry Club

300 Irving, 2nd floor (2nd floor)

New York, NY 10012

didiandcofly.com

Lecture/Forum/ Film/Festival

December 8 **FREE**

Three 1-hour Seminars on Socializing in Japanese

The Nippon Club / The Japan Foundation, New York

Come join The Japan Foundation, New York and The Nippon Club for a fun and exciting free workshop on Japanese language and culture on Dec. 8 at 6:30 pm. In this 1-hour workshop you will learn to exchange greetings verbally and with business cards, as well as essential etiquette to introduce yourself in Japanese. You will also learn common manners and useful phrases in business/social settings to communicate with Japanese customers, clients, colleagues and friends through film clips and hands-on exercises. To reserve a seat, contact culture@nipponclub.org or call 212-581-2225 by Dec. 5. Also, the Japan Foundation, New York and The Nippon Club will launch an original interactive language course "55 Japanese Language Games" in January 2012.

Location: The Nippon Club

145 W. 58th St. (bet 4th and 5th Ave.)

New York, NY 10019

RS: 212-581-2225

Info: www.jpffoundation.org/culture/

www.jny.org/jnypage

December 11 **FREE**

Exquisite Way: Japanese Aesthetic Principles and Zen Practices Retreat

Japan Society

Zen priest, Sensei Miyuki Tsuru introduces the seven principles of practice that inform Zen Art and open the path to self-reflection. The morning session will focus on guided meditation. After a one hour lunch break, the program resumes in the afternoon with a writing workshop related to direct experience. All materials provided. To register for complimentary tickets, call: 212-915-1224

Location: 222 E. 4th St. (bet 1st & 2nd Ave.)

New York, NY 10003

RS: 212-915-1224 / www.jpnsociety.org

Event

December 7

"Design Saves Lives" Artist & Gala Party

Design Saves Lives

Design Saves Lives, a nonprofit organization that directly helps designers and artists who were affected by the

recent disaster in Japan, will be showcasing via a series of events to raise funds for Japan's recovery effort in partnership with International Design Network Foundation (IDNF), Museum of Arts and Design (MAD) & Steelcase, Inc. On December 7, a charity auction featuring Japanese design and craft products will be held at the Museum of Arts and Design. Coinciding with the exhibition "Twenty in All Thing: Japanese Art and Design", this charity auction is a rare opportunity for international collectors to view and acquire collectible works of art from a broad spectrum of Japanese craft and design.

Location: Museum of Arts and Design

2 Columbus Circle, (bet 8th Ave. & Broadway)

New York, NY 10019

RS: 212-779-0337

Steelcase Inc.

4 Columbus Circle, Penthouse, New York, NY 10019

Info: www.designsavesthelives.org

RS at: www.designsavesthelives.org/designsavesthelives

December 24 & 25

Special Courses for Christmas Eve and New Year's

One Plus One Japanese Party

Wasan



At their 1st anniversary, Wasan has decided on the 10 most popular dishes of the year 2011. At Christmas Eve, they will serve Special Christmas Eve Course (2 appetizers, 1 main and 1 dessert) for \$45, allowing customers to choose items from the 10 most popular dishes and three specially prepared Christmas-themed plates. Serving pairing with this course will also be available for an additional \$19 and up. Customers with reservations will receive a free welcome cocktail.

At New Year's Eve from 5 pm to 9 pm, they will also offer a special course (2 appetizers, 1 main and 1 dessert) with customers' choice from the 10 popular dishes and New Year's Eve themed dishes for \$45. There will be a separate countdown party from 10 pm until 1 am for \$45. A special sharing plates will be available buffet style and special New Year's sake will be served. Limited to only 30 people. In addition, if you bring in your Chopsticks NY magazine you will receive 1 free glass of dish beer or sparkling wine until Dec. 31.

Location: 107 E. 4th St. (bet 1st & 2nd Ave.)

New York, NY 10003 / RS: 212-557-1100

Happenings

Order Winter Special Soba Nabe and Get Free Hot

Cream

Sobakich



Order this Winter Special Soba Nabe hot pot while mentioning this ad to get free green tea or vanilla ice cream. With all soba handmade by the chef, the Soba Nabe is offered at \$17.50 during dinner and \$16 for the weekend lunch. This healthy soup is packed with green onions, mushrooms, tofu, and vegetables and the aged bonito flakes give the broth a mellow flavor. Served in individual hot pots over a fire, soup can be eaten as it is cooked. Offered until Dec. 25. Extra toppings such as shrimp tempura and duck can be added.

Location: 107 E. 4th St. (bet 1st & 2nd Ave.)

New York, NY 10003

RS: 212-554-2344

www.sobakichnyc.com/sobakich

Free Cocktail for Chopsticks NY Readers

Karaoke Shot

Celebrating their 2nd anniversary, Karaoke Shot in Katerina, Karaoke Shot will offer a free cocktail for Chopsticks NY readers until the end of December. Mention Chopsticks NY, and you'll get your choice of their original cocktail. Call the Lemon or Sakura Shot.

Location: 23-46 Gateway St. (bet Broadway & 36th Ave.)

Astoria, NY 11332

TEL: 718-349-0960 / www.karaoke-shot.com

10% Off Organic Tea and Free Gift For Chopsticks NY Readers

Serenadeflora

Serenadeflora is an environmentally responsible boutique specializing in organic and all natural tea products. For December, Serenadeflora is offering 10% off all website

and in-store two shop orders. For online shopping, enter the code "Chopsticks NY December 2011" in the comments field when you check-out. In addition, you will receive a free gift containing a 1oz sample bag of "Wabi Sabi" per purchase. This offer is not to be combined with other promotions.

Location: 73 Pendleton Rd., Mahanet, NY 11030
RS: 516-343-0911 / www.sensuonline.com

China Airlines Joins SkyTeam Alliance China Airlines (CAL)

SkyTeam, the airline alliance founded in 2007, has grown to become the second largest in the world, claiming members of 14 carriers with China Airlines becoming the 15th member. SkyTeam is now offering over 14,500 flights per day and by joining SkyTeam, China Airlines will further extend flight routes and convenient services to passengers around the globe, including 335 destinations in 113 countries, 490 VIP lounges, one-time check-in procedure, as well as diverse value-added services such as Board the World Passes, RegionalTravel Passes, Global Contracts, and Global Meetings to render more practical interests for clients. For more information about China Airlines online bookings and DynastyFlyer Program membership benefits, visit the China Airlines website.

Info: www.china-airlines.com

10% Discount for Hands-on Shusho Class for Chopsticks NY Readers Do-In Center



Located in midtown Manhattan, Do-In Sexual Center uses traditional shusho and vata techniques to alleviate body aches and pains. Shusho/Gender Massage, Non Sexual, will be giving an easy-to-learn shusho class at Do-In Center between 1 pm and 8 pm on Dec. 4 and 5. This 70-hour, hands-on training program will provide you with a full basic knowledge of "Do-In Shusho" techniques and some vital information. Also, you will learn practical techniques that can help your family and friends. Tuition is \$595, and Chopsticks NY readers will receive a 10% discount. Mention Chopsticks NY when you apply for the class.

Location: 30 E 38th St. (bet 3rd and Lexington Ave.)
New York, NY 10017
RS: 212 465-9194 / www.do-incenter.com

10% Off for Chopsticks NY Readers

Komogashi Japanese Restaurant, Komogashi too Japanese Cuisine

Komogashi restaurant in Jersey City has offered authentic Japanese cuisine for over 20 years while its sister restaurant Komogashi too has served both traditional and modern Japanese for 10 years. Now both Komogashi and Komogashi too are offering a special 10% discount off the total price when your dine in check is more than \$50. Please mention Chopsticks NY to take advantage of this offer.

Location: Komogashi Japanese Restaurant

102 Montgomery St.

Jersey City, NJ 07302

RS: 201-429-4347

Komogashi too Japanese Cuisine

77 East Space Place

Jersey City, NJ 07310

RS: 201-333-8888

Info: www.komogashi.com



Free Special Offers with Ray Kimura or Robb Pacheco Kimono House



During the month of December, Japanese Kimono and gift shop, Kimono House is having two special free offers with any kimono or robe purchase for Chopsticks NY Readers. When you purchase a kimono or robe, they will send any name in Kanji characters on a beautiful Japanese rice card. In addition, they will also wrap your kimono or robe in Japanese gift paper. This is equivalent to \$14 value. Offer is only good from Monday through Friday.

Location: 737 Broadway St. (bet Prince and Houston St.)
New York, NY 10012
RS: 212-585-2022

Japanese OpenHouse

20% Off Salon Services for New Clients

Tanaka Shima Hair Salon

Known for its relaxed atmosphere and skilled stylists, Tanaka Shima Hair Salon is now offering 20% off of haircut, color, hair spa, Japanese straightening, and Cashmere Smoothing for new clients. For regulars, they're also serving 30 min scalp treatments for \$15 and December 31 (Reg. price is \$35 per 30 min.) These discounts are applicable in both locations.

Location: (Upper location)

171 E 33rd St. (bet Lexington & 3rd Ave.)

New York, NY 10010

TEL: 212-729-6038

(Lower location)

225 W 116th St. (bet 78 & 86 Ave.)

New York, NY 10027

TEL: 464-418-6557

www.tanakaonline.com

10% Off Karaoke for Chopsticks NY Readers

Sing Sing Karaoke Ave. A

Popular hangout and karaoke spot, Sing Sing Karaoke on Avenue A offers a bar, lounge and 15 private rooms for karaoke. During the month of December, they're offering a 10% discount when you mention Chopsticks NY. Enjoy karaoke with your friends, family, and colleagues this holiday season. Offer ends Dec. 31.

Location: 47 Avenue A. (bet 58 & 6th St.)
New York, NY 10009

TEL: 212-679-6700 / www.singsingkaraoke.com

Party Makeup Campaign: Wedding, Party Christmas Season: Dress Up Gloriously

Salon Mica

For the month of December, with a telephone reservation referring to Chopsticks NY ad, \$30 discounts will be offered to customers requesting makeup and updos (Reg. \$100). Makeup and up-do sets will be discounted from \$180 to \$150.

Location: 154 Sullivan St.
 (bet W Houston & Prince St.) New York, NY 10012
TEL: 464-464-6237 / www.salonmica.com



Any RX lenses 50% OFF

Focal Index

Known for their handmade frames and high quality glasses.

from Japan, this specialty store, located in SoHo, will offer all prescription lenses at 20% off (not including frames) from Nov. 26 to Dec. 31. Why not treat yourself or your loved ones this year with a pair of fashionable glasses? Gift certificates are available.

Location: NY Canal St. (bet. W. Canal & River St.)
New York, NY 10013
TEL: 466-877-9555

Win a \$100 Dinner Coupon at Paffie Everyday Yakitori Eat

At popular yakitori house in midtown Manhattan, a raffle will be drawn for customers dining at the yakitori eat each day everyday after Happy Hour (5:30 pm to 7 pm). The raffle prize include a \$100 dinner coupon. Raffle will be offered until the end of December. Also, a donation box is available to support the flood victims in Thailand. Your assistance is needed.

Location: 292 E. 46th St. (bet. 2nd & 3rd Ave.)
New York, NY 10017
TEL: 212-687-5075

5-Stop Shopping for the New Year and Holiday Season

Mitsawa Marketplace



Starting Wed. Nov. 23, New Jersey's Mitsawa Marketplace will have a special corner selling gift sets containing unique products from Japan, perfect for your loved ones this holiday season. This year more than 40 kinds of goods, like candy, chocolates, crackers, sweets, Japanese rice crackers, Japanese sweets like Nohani (red bean jelly), and Manjia (dumpling cake with red bean paste), Japanese tea as well as hair products will line the shelves. Special new face sets from famous confectionery companies in Japan. Like Molekoff and Mary's Chocolate will also be available. Mitsawa is open daily all year with extended holiday hours from Dec. 26-30 from 9:30 am to 9:30 pm.

Location: 251 River Rd., Edgewater, NJ 07630
TEL: 201-641-7113
www.mitsawa.us/english

50% Off Drinks During Happy Hour and Holiday Special Deal

Sushi Lounge

Sushi Lounge known for their variety of delicious rimes, sashimi, and sushi, is now offering 50% off all sashimi cocktails and beer during happy hour (starting at 11pm). From Dec. 20 to Jan. 30, their happy hour prices will be extended all day long! Now you can enjoy both this all-day long discounted sashimi (minimum order of \$16 before discount) and Happy Hour drinks during the holiday season.

Location: 222 W. 46th St. (Corner of 4th St. & Ave. A)
New York, NY 10019
TEL: 212-699-7100 / www.sushilounge.com

15th Anniversary 15% Discount Special Sashimi Restaurant

From Nov. 7th, in commemoration of Westchester's Japanese Sashimi Restaurant's 15th anniversary, they will be offering a 15% discount campaign for dinner (dine in only). Additionally, for the Early Bird special, from Nov. 10 to 14 at 5:30 pm to 6:30 pm, Sapporo draft beer and house sake will be offered for only \$1.

Location: 291 Saw Mill River Rd., Ardsley, NY 10502
TEL: 914-674-6215

Free Beer for Chopsticks NY Readers Matsushita Park



Side shop of established restaurant serving quality food sashimi will offer one glass of Sapporo draft beer for Chopsticks NY readers at dinner time by mentioning this ad. Recommended to totally true sashimi lovers is their \$40 Sashimi platter, which isn't found on the menu. While listening to your requests, their waitress sashimi will serve you the best sashimi of the day and receive sashimi's special experience. The promotion is offered until Dec. 30.

Location: 237 7th Ave. (bet. 43rd & 44th St.)
New York, NY 10017
TEL: 212-462-3400 / www.hotelone.com



Happy Hour Drink Deals

Shacka Bar Hatchback

Shacka specialty bar in Midtown Manhattan is offering Happy Hour drinks. A glass of shacka (Alaskan barley), Set-same Shrimps (sweet potato), Kakao (sweet potato), and Saki no Kakao (saki) as well as a bottle of Nelsa beer will be offered for only \$4 from 5:30 pm to 7 pm. Also, a donation box is available to support the flood victims in Thailand. Your assistance is needed.

Location: 292 E. 46th St. (bet. 2nd & 3rd Ave.)
New York, NY 10017
TEL: 212-687-5075

Holiday Promotion for Moisturizing Skin Care Products

Dr. G's Labs USA



During the winter months, the air becomes very dry and dries moisture away from your skin, causing wrinkles and fine lines. Aqua-Collagen Gel Super Moisture from Dr. G's Labs USA keeps your skin feeling youthful and moisturized during the drier season of the year. Now with a purchase of over \$35 or more of any Dr. G's Labs products, you will receive a Brightening Skin Care kit (Reg. \$30 value), which contains an assortment of skincare products with an original cosmetic pouch. Offer is valid thru Dec. 31, or while supplies last.

Info: www.dr-g.com

Cut, Color and Treatment! Set! Special! Mishi Beauty Salon



Mishi Beauty Salon will offer a winter promotion of a cut, color and treatment set done by accomplished Japanese stylists Shing and Kana, for only \$29. Shing has a lot of

experience in international cuisines, and Kusa has over 10 years' experience in sushi in Tokyo. With regular cut prices starting at \$50, totaling at \$45 and treatment at \$48. 9th floor is a steal.

Mids-Beauty Sale

201 E. 40th St. 2nd Fl., (bet. 2nd & 3rd Ave.)
New York, NY 10003
Tel: 212-754-0299

Several Discounts at Relaxation Spa Kiku Holistic Center

A deluxe discount package, normally priced at \$190, will be offered for \$98 at this spa specializing in Japanese shiatsu massage until the end of December. For a total of 105 minutes, the package includes 30 min. herbal sauna, 1 hour massage, choice of 75 min. special treatment service and finishing oil with complimentary herbal sake.

Locations: 27 E. 49th St., (bet. 3rd & 4th Ave.) 2nd Fl.

New York, NY 10007
Tel: 212-593-5940
www.kikucenter.com

\$100 Gift Certificate for Japanese Restaurant With Order of Party Plan

Garden Cafe at The Kitano New York Hotel



High-end hotel, The Kitano New York is offering a special New Year Party Plan at their Garden Cafe restaurant. Chopsticks NY readers who order a party plan at the Garden Cafe will receive a \$100 gift certificate to be used at their Japanese restaurant, Fukubun. With a large assortment of dishes like fried calamari or prawn prawns, perfect for groups of 10 or more, additional menu arrangements can be made for your party plan this season. Reservations required by phone or email.

Locations: 41 Park Ave. (bet. 38th St.), New York, NY 10016
Tel: 212-463-7148

Email: reservations@amazingplacesNYC.com
www.kitano.com

50% Off Second Glass of Sake RAKU RAKU Japanese Bar

Until the end of Dec., this restaurant, located on the Upper West Side, will offer 50% off the second glass of sake, with over 75 different kinds to choose from. Sip on a cup

in their relaxing atmosphere and pair it with their weekly New York style sushi rolls. Recommended is their popular Millionaire Roll, made with meat, salmon and pineapple, it has a fusion of sweet, sour and spicy flavors.

Locations: 37 W. 34th St., (Corner of Columbus Ave.)
New York, NY 10003
Tel: 212-473-1000



Christmas Sale at Feng Shui Specialty Store Feng Shui Kawan Center

From Dec. 16 until the 25th there will be a Christmas sale held at this Feng Shui specialty store located in Midtown. With purchases over \$30, you will receive 20% off any your drink as well as another 20% off coupon to be used on your next visit.

Locations: 37 E. 4th St., (bet. 3rd & 4th Ave.)

New York, NY 10007
Tel: 877-653-6704
www.enlighten-fengshui.com

10% Coupon at New Sushii Restaurant YAMAKAZE TOKYO

Newly opened sushi restaurant by 25-year veteran

chef and owner, serves traditional as well as American arranged fusion sushi. Especially recommended is their Kawaii Sake Chirashi which is packed with assorted 15 varieties of the day's fresh fish, a deal for \$21.75 for dinner and \$12.75 for lunch. The special 10% discount is limited only to Chopsticks NY readers presenting this coupon. Offer ends Dec. 31.

Locations: 126 2nd Ave., (bet. 5th & 6th St.)
New York, NY 10002
Tel: 494-579-0893



Up to 50% Off Christmas Sale on Japanese Gift Items Kikyo Sake

Kikyo Sake is holding a Christmas sale, offering traditional Japanese gift items, crafts, and accessories, as well as kimonos and many new products in stock for up to 50% off. You'll find perfect Japanese gifts for the holiday season at great discounts. The sale ends Dec. 31.

Locations: 440 Avenue K, (bet. Green & Avenue J.)
New York, NY 10007
Tel: 212-699-9305
www.kikyo.com



Critics' Choice Grand Tastings Mercian

Japanese Winemaking, Mercian was selected this year's protagonist. "Critics' Choice Grand Tastings" held at the Museum of Modern Art in Times Square, New York City. During this week-long event, Mercian successfully exhibited samples of their versatile, high-quality brand wines while also being joined by more than 250 prestigious wineries and winemakers from the world's best wine-growing regions. All of the winners and chateaus were carefully selected by the Wine Spectator board of editors and have named several Critics' Choice Awards. Some of this year's standouts also included Dura (France), Domaine Vigneron 2008 Cabernet, Fendish (California 2004), Chateau Muzar (Bordeaux Valley White 2005), Alvaro Palacios (2009 D.O.P. & Vega Sicilia (Spain

2000)

www.mercian.jp





Soft Cork Outside, Hefty Memory Inside

Cork-Shaped USB Flash Memory 3GB

Item number: 212555 JPN2 250 (US \$ 41.00)



Protect your Data and Quench your Thirst

**Bottle-Opener-Shaped
USB Flash Memory**

Item number: 214325 JPN2 500 (US \$ 37.35)

Save and Protect all your Bright Ideas

Light Bulb USB Flash Memory

Item number: 212555 JPN2 500 (US \$ 37.35)



**Fast Food USB
Flash Memory**

Item number: 212663
JPN2 500 (US \$ 37.35)

More Memory without the Trans Fat

Go Natural with a Real Wood Flash Drive

Monroe Teak / Chocolate Maple / Chocolate Teak

Item number: RBN010R RBN010S/ RBN0121 JPNL270 (US \$ 79.95)



Love, when Measured in Gigabytes



**Heart-Shaped
USB Flash 2GB**

Item number: 215177
JP 10,000 (US \$37.00)

3 BONUSES from JSHOPPERS.com

- ① Spend over ¥30,000 and get free shipping and handling!
- ② 30% off special bargain items of the week (updated every Mon., Wed. and Fri.)
- ③ Japanese fashion items up to 50% off!

Twitter: @twitter.com/JSHOPPERS.com Email: info_en@jshoppers.com



The lowest price in the industry! JSHOPPERS' Forwarding Service. Now you can shop at Japanese websites that may not deliver overseas. Make a purchase and have them deliver the package to all life. We'll ship the package to you at the industry's lowest cost. For details go to jshoppers.com/forward/index-eng.asp

When you register for a new membership you will receive a 200 point bonus gift redeemable at JSHOPPERS.com. Please enter "ONY" in the field marked "campaign code" when registering.

*To order the advertised products, go to JSHOPPERS.com and input the item number and search.

*The dollar-yen exchange rate used here is \$1=¥90





SUNTORY
THE ART OF JAPANESE WHISKY
 SINCE 1923



DAIKICHI



DAIKICHI



DAIKICHI

www.suntory.com/whisky
www.facebook.com/SuntoryWhisky

SUNTORY, THE ART OF JAPANESE WHISKY, and the Suntory logo are registered trademarks of Suntory Limited. All other trademarks are the property of their respective owners. © 2013 Suntory Limited. All rights reserved.

PLEASE ENJOY RESPONSIBLY